



APÉRITIF

Phine Line

Pine, Sherry, Sage, Lemon, Quinin

10

MIXED

Negroni

Gin, Campari, Vermouth

8

Festive Menu

2018

Olives,
Orange & Fennel
4

Ox Heart Salami
5

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Cured Salmon, Cultured Cream, Roe

Old Spot & Pistachio Terrine, Quince, Radish, Sourdough

Burrata, Early Harvest Olive Oil, Dukkah

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Swede Fondant, Sprout Tops, Capers & Raisin Gremolata

Seabass, Leek & Fennel Fricasse, Brown Shrimp

Dexter Bavette, Parsnip, Braised Kale, Chestnut

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Mustard Greens 5 Cornish Potatoes 5

Heritage Carrots 4 Mixed Leaf Salad 4

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Chocolate Pot, Boozy Prune, Almond

Mandarin & Vodka Sorbet

Colston Bassett, Cranberry Chutney, Seeded Crackers

Two Courses £26 / Three Courses £32

PLEASE NOTIFY YOUR WAITER OF ANY ALLERGIES OR DIETARY REQUIREMENTS