



FESTIVE MENU 2018

Menu to be enjoyed by the whole table, minimum two guests (please choose a course each)
£45 per person plus discretionary service charge of 12.5%

OYSTER BAR (additional £10 per person)

Seafood platter

Oysters, crab, langoustines, mussels, scallop crudo, market fish tartare & smoked mackerel rillettes

STARTER

Burrata, grilled radicchio & 12 year balsamic (V)

Sicilian red prawn cocktail

Pork & pistachio terrine (N)

MAINS

Truffled macaroni & cheese (V)

Grilled halibut & devilled shrimp butter

Bronze turkey, stuffing & chestnut gravy (N)

SIDES (shared)

Crushed pumpkin, onions & sage

Creamed kale

Dripping potatoes

DESSERT

Christmas spiced custard tart, rum prunes & crème fraîche

Dishes are subject to seasonal availability

Dietaries will be catered for separately

Menu choices to be confirmed at least 72 hours prior to the reservation



FEASTING MENU 2018

Shared feasting menu to be enjoyed by the whole table, available for tables of 6+
£65 per person plus discretionary service charge of 12.5%

STARTERS

Burrata, grilled radicchio & 12 year balsamic (V)
Sicilian red prawn cocktail
Pork & pistachio terrine (N)

MAIN

Wood grilled Devon duck
Duck heart & bacon skewers
Blood orange, cognac & heather honey sauce

SIDES

Crushed pumpkin, onions & sage
Creamed kale
Dripping potatoes

DESSERT

Christmas spiced custard tart, rum prunes & crème fraîche

*Dishes are subject to seasonal availability
Dietaries will be catered for separately
Menu choices to be confirmed at least 72 hours prior to the reservation*



FESTIVE DELUXE MENU 2018

Menu to be enjoyed by the whole table, minimum two guests (please choose a course each)
£85 per person plus discretionary service charge of 12.5%

CHAMPAGNE

Glass of Henri Dosnon on arrival

OYSTER BAR

Deluxe seafood platter

Half Lobster, Exmoor caviar, oysters, crab, langoustines, mussels, scallop crudo, market fish tartare & smoked mackerel rillettes

Parker House rolls

STARTERS

Burrata, grilled radicchio & 12 year balsamic (V)

Sicilian red prawn cocktail

Pork & pistachio terrine (N)

MAINS

Truffled macaroni & cheese (V)

Grilled halibut & devilled shrimp butter

Bronze turkey, stuffing & chestnut gravy (N)

Dry aged Native Breed steak & Sarawak pepper sauce

SIDES (shared)

Crushed pumpkin, onions & sage

Creamed kale

Dripping potatoes

DESSERT

Christmas spiced custard tart & rum prunes

Chocolate terrine & crème fraîche

Stilton, spiced quince & oat crackers

Tea & coffee

Dishes are subject to seasonal availability

Dietaries will be catered for separately

Menu choices to be confirmed at least 72 hours prior to the reservation