

SNACKS

- Malted porridge bread 3
Radishes and smoked cod's roe 4
Comte and leek Croquettes 4
Honey glazed pigs in blankets 5

STARTERS

- Ricotta La Latteria with delicate pumpkin, kohlrabi and pickled chilli
Cream of celeriac soup, Jerusalem artichokes, truffled walnut pesto
House cured salmon, treacle, green mandarin, pickled cucumber
Terrine of partridge, pear and pistachio, and cranberry chutney

MAINS

- Cornish Hake, with lightly curried mussels, sea vegetables
Rolled and roast pork belly with romesco and rainbow chard
Ricotta Gnudi, cauliflower mushrooms, squash and shaved truffle
Loin of Highland venison, red cabbage and squash

Red wine braised ox cheek with creamed potatoes, stuffed bone marrow and buttered sprout tops

For two people to share

Add Shaved White Truffles to your dish £5/g

DESSERTS

- Westcombe ricotta and quince cheesecake, candied walnuts
Chocolate cremosa, clementine, praline and ice cream
Steamed Christmas sponge pudding, plum wine syrup
Creme caramel, rum and raisin
Cheese, crisp bread and chutney (£6 supp)

3 courses £35

*Please notify us if you have any food allergies.
A discretionary gratuity of 12.5% will be added to the total bill. All prices include 5% VAT.
Please use card where possible.*