

THE
GAME BIRD

Menu

CANAPÉS

Wild Mushroom Arancini
Devon Crab Doughnut
Exmoor Caviar, Hot English Crumpets
Hand-Cut Beef Fillet Tartare

Lanson Extra Age, Brut Rosé, Champagne, France, NV

LANCASHIRE THREE BEETS

Dorset Ash Goat's Cheese, Roasted Hazelnuts

Poggio alle Gazze dell' Ornellaia, Tenuta dell' Ornellaia, Tuscany, Italy, 2019

PAN-ROASTED TURBOT

Nyetimber, Dill, Caviar

Chassagne-Montrachet 1er Cru, "En Virondot", Marc Morey, Burgundy, France, 2018

TRADITIONAL ROAST TURKEY

Winter Root Vegetables, Sage & Chestnut Stuffing,
Pigs In Blankets, Turkey Gravy

Barolo DOCG 'La Pira', Roagna, Piedmont, Italy, 2017

CHRISTMAS PUDDING

Brandy Sauce

Malmsey, Blandy's 15 Years Old Malmsey, Madeira Portugal

Five-course menu at £275 per person

Wine pairing option at £175 per person

We are happy to provide information on food allergies and intolerances on request. As food allergens are present in the kitchen, there is a risk that traces of these may be found in our dishes. Vegetarian and vegan options available.
All prices are inclusive of VAT. A discretionary service charge of 15% will be added to your bill.