



STARTERS

Tartiflette 12.5

Confit potato, Reblochon cheese, Alsace bacon

Burgundy snails 10.5

Carrot purée, brioche croutons, parsley & garlic espuma

Lamb boulangère 14

Slow braised lamb, mint salsa verde, jus

MAINS

Guinea fowl 27

Mac & cheese, Emmental sauce, cavolo nero, caramelised Jerusalem artichoke purée, wild mushroom & confit guinea fowl boudin

Pair with Pommery Brut Royal Rosé NV 21

Lemon sole 34

Soft shell crab tempura, samphire, scraps, truffle potato sauce

Pair with Pommery Grand Cru Royal 2009 24.5

Walnut trofie 22

Walnut sauce, beetroot croutons, walnut ketchup, caramelised walnuts

Pair with Pommery Brut Royal NV 17.5

SIDES

Truffle & parmesan fries 7

Tender stem broccoli 6.5

Red chilli, tahini, sesame

Cauliflower cheese 8

Buttered green beans 6.5

Shallots, toasted hazelnuts

Truffle pomme purée 8

Brussel sprouts 7

Alsace bacon, chestnuts

DESSERTS

Chocolate Show Time 13

Chocolate sphere, chocolate ice cream, chocolate sponge, chocolate brownie, Amarena cherries, tapioca, salted caramel sauce

Apple tart 11

Pistachio frangipane, apple sabayon

Festive French toast 12

Mincemeat, brandy sauce, vanilla ice cream

Coffee & mince pie 5

Your choice of coffee and a mini mince pie



COCKTAILS

Champagne bauble 18

Pommery Brut Royal NV, spiced red berry, Chambord, sparkle
Low ABV available with Wild Idol non-alcoholic sparkling 13

Gold star paloma 14

El Rey Blanco, grapefruit soda, star anise, gold dust

Quarter past eight martini (low ABV) 12

Quarter gin, mint, crème de cacao

Black cherry chocolate martini 14

Portobello Road vanilla vodka, black cherry, chocolate

Holly jolly fizz (non-alcoholic) 12

Everleaf Forest, Wild Idol, black cherry, spiced red berry

Popcorn hot chocolate 7

Valrhona chocolate, salted popcorn
+ Markers Mark Bourbon 5
+ Hennessy VSOP 5

CHAMPAGNE

Pommery Brut Royal NV 17.5

Elegant and lively with small assertive notes of red fruits

Pommery Brut Royal Rosé NV 21

Supple and finely robust with a very subtle rosé character

Pommery Grand Cru Royal 2009 24.5

Notes of acacia honey & Mirabelle marked by flavours of blood orange