



RESTAURANT · BAR · BRASSERIE

WINTER DINING

3 courses and a cocktail 39

STARTERS

Truffle burrata, red wine pears, crispy parsnips, kale pesto (v)

Severn and wye smoked salmon, purple potato blinis, keta and samphire,
spinach purée

Slow-cooked pork belly, Stilton rarebit, crackling, apple sauce, cauliflower purée

MAINS

Winter vegetable stew, tabbouleh, grilled sausages, pita bread,
spiced yoghurt (v)

Sea bass, squid ink linguine, buttered kale, razor clam, Champagne sauce

Duck breast, crispy confit, salt-baked swede, pear and smoked duck barley,
black cabbage

DESSERTS

Chocolate mousse, Griottine cherries

Spiced panna cotta, cranberries

Almond cake, clementines, crème fraîche (v)

SIDES Each 6

Broccoli, toasted almonds, brown butter (v)

Kale, quinoa, apple and pomegranate salad (ve)

Wild rocket salad, aged balsamic, Parmesan

Roasted new potatoes, rosemary salt (ve)

Chips (ve)

(v) suitable for vegetarians (ve) suitable for vegans. Should you have any food allergies or special dietary requirements please inform your waiter. Please note that nuts are used in our kitchen. All prices include V.A.T. A discretionary service charge of 12.5% will be added to your bill.