



## Festive tasting menu



£95

### Welcome snack

#### Bread & Butter

Homemade bread & seasonal butter

#### Velouté v

Celeriac & chestnut velouté, hazelnuts  
pickled pear, parsley oil

#### Stone bass

Fillet, roast Jerusalem artichokes, buttered cabbage  
white wine vermouth, caviar

#### Beef Rossini

Aged beef fillet, mushroom deuxelle, spinach  
brioche, Sauce Périgourdine

#### Ice cream sandwich

Lemon curd, buttermilk ice cream, candied almonds  
micro-Thai basil

#### Dark chocolate Millie feuille

80% chocolate, puff pastry, orange

petit fours & coffee

