



SET MENU

2 courses 60 / 3 courses 65

CREAM OF ONION SOUP sourdough crumbs, thyme vg

PRESSING OF HAM HOCK pease pudding, saffron shallots

SQUASH SALAD goats curd, kale pesto, pumpkin seeds v gf

CRASTER SMOKED FISH TERRINE horseradish, cucumber, dill

BUTTER ROASTED TURKEY all the trimmings, Madeira sauce

HAND ROLLED PASTA pecorino, sage, celeriac, hazelnuts v

FILLET OF BEEF red wine sauce, gratin dauphinois

STEAMED NORTH SEA COD autumn squash, potted shrimp butter, pumpkin seeds

TARTE FINE chicory, figs, winter leaves, orange dressing vg

GOTHAM CHRISTMAS PUDDING brandy sauce v

ICE CREAMS & SORBETS v (vg)

CARAMELISED PEAR & FRANGIPANE TART vanilla cream v

CHOCOLATE & TRUFFLE BROWNIE TORTE vg gf

Fish may contain bones. Please inform us of any allergies you may have.

An optional service charge of 12.5% will be added to your bill.

vg = vegan · v = vegetarian · gf = gluten free