TWIXMAS

Sunday 27th to Thursday 31st December 2026

aperitif by the glass

Champagne Joseph Perrier NV cuvée royale (125ml) £16.00

Corte Alta Prosecco Italy (125ml) £11.00

amuse-bouche

STARTERS

TWICE COOKED LOBSTER SOUFFLÉ
bisque foam, caviar

BRAISED OX TONGUE
crispy onion, onion petal, radish, brioche toast

SCOTTISH SMOKED SALMON CARVED FROM THE TROLLEY
aberdeen smoked, capers, shallots, dill, brown bread

WILD MUSHROOM & TRUFFLE SOUP (ve)
stilton crumbs, croutons

FRESH ITALIAN BURRATA (v)
roasted pumpkin, radicchio, pomegranate, pecan nut

(v) Vegetarian (ve) Vegan

Head Chef - Sergio Martins Abreu

Prices include VAT. An optional 13.5% service charge will be applied and shared fully between the staff. Dishes may contain traces of allergens. If you have an allergy, you must inform a member of our restaurant team.
Dishes cannot be modified.

MAIN

GRILLED SWORDFISH
aubergine caviar, fennel & pepper confit, anchovies, sauce grenobloise

BRAISED BUTTERNUT SQUASH (ve)
couscous, confit leeks, hazelnut & sage crumble

DOVER SOLE (£20.00 supp)
new potatoes, spinach, beurre noisette, capers, shrimps

SURREY FARMED FILLET OF BEEF (£10.00 supp)
pomme anna, king oyster mushroom, carrot purée, truffle jus

HONEY GLAZED CONFIT DUCK LEG
bean cassoulet, braised hispi cabbage

ROAST CHICKEN SUPREME
glazed salsify, potato mousseline, wild mushroom, truffle madeira jus

SIDE DISHES

£6.50

SPINACH (ve)

SAUTÉED POTATOES (ve)

PARSNIPS (v)

BRUSSEL SPROUTS (ve)

BROCCOLI (ve)

TRIPLE COOKED FRIES (ve)

(v) Vegetarian (ve) Vegan

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BRITISH CHEESES

FOUR CHEESES (£8.00 supp) (V)
celery, apricot butter, pear & apple chutney

LINCOLNSHIRE POACHER
oak smoked, alford

BLUE STILTON
blue veined, clawson

MAIDA VALE
semi soft, IPA washed, guernsey

SINODUN HILL
soft, goats milk, oxfordshire

paired with

Ramos Pinto Tawny Port 10y old (100ml) £12.50

DESSERTS
pudding wines, sherry & port

APPLE TART (V)
cinnamon ice cream

paired with

Tokaji aszu 5 puttonyos (100ml) £15.50

CLASSIC CRÈME BRÛLÉE (V)
shortbread biscuit

paired with

Petit Guiraud Sauternes (100ml) £13.50

CHRISTMAS PINE (V)
ricotta and white chocolate mousse, pine nut brittle, chocolate soil

paired with

Petit Guiraud Sauternes (100ml) £13.50

THE WINTER WALNUT TREE (V)
walnut sponge, salted caramel mousse, walnut crunch

paired with

Sherry Pedro Ximenez (100ml) £9.50

HOMEMADE ICE CREAMS & SORBETS

ICE CREAM (V)
vanilla, chocolate, coffee, strawberry, pistachio

SORBETS (ve)
lemon, blackcurrant, elderflower

£59.00

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