FESTIVE FEASTING

Wagtail

for the whole table to share, served family-style for groups of 6+

Silver: 3 courses £69.50 | Gold: 3 courses £79.50

January: 2 courses £44.50 | 3 courses £49.50

Aperitif

Tangerine Sour | Chocolate Orange Espresso Martini

Grey Goose Vodka Martini

£15 supp

Champagne

Joseph Perrier, Cuvée Royale, Châlons-en-Champagne, France NV

Glass £18.5 | Bottle £88

Starters

Beetroot-cured steelhead trout, pickled fennel, dill and mustard dressing

Duck liver parfait, damson, brioche

Stracciatella, pear, black truffle, hazelnuts *v*

Mains

Cod, Sandefjord sauce, seashore vegetables, trout roe

Ballotine of turkey, stuffing, cranberry and gravy

Heritage carrots, pistachio romesco, pomegranate molasses *pb*

All mains served with festive trimmings

Rosemary roast potatoes *pb* | Braised red cabbage *pb*

Honey-glazed carrots *v* | Kalettes *pb* | Pigs in blankets

Desserts

Saint-Émilion au chocolat, crème fraîche

Mince pie crumble, rum raisin ice cream *v*

Spiced pineapple, passion fruit and mango, coconut sorbet *pb*

Cheeseboard

Cashel Blue, Tunworth, Montgomery Cheddar & sourdough crackers

£16 Supp

Coffee, tea and mince pies

£5 Supp

Please enquire for peak and off peak dates. Sample menu subject to change | (v) Vegetarian | (pb) Plant based | gf Gluten free.
All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill. Please let our team know if you have any allergies.