



STARTERS

CARAMELISED WHITE ONION AND CIDER VELOUTE
KALE AND CHESTNUT SALAD, TRUFFLE DRESSING

ROAST ATLANTIC COD CHEEK
JERUSALEM ARTICHOKE PURÉE, CHAMPAGNE AND LEMON BUTTER SAUCE

PAN ROAST DIVER CAUGHT SCALLOPS
SQUASH RISOTTO, SMOKED EEL, GREEN APPLE, SAGE BEIGNET

BALLOTINE OF LOCAL GAME
JUNIPER AND SLOE GIN JELLY, WILD DUCK LIVER PARFAIT, TOASTED WALNUT BRIOCHE

SMOKED OCTOPUS
GINGER EMULSION, MUSCAT GRAPE, BIDDENDEN CIDER POACHED POTATOES

CURED LOCH DUART SALMON
BUTTERMILK DRESSING, HORSERADISH POWDER, APPLE AND FENNEL SALAD, BASIL OIL

MAIN COURSE

ROAST BLACK LEG TURKEY £55
POMME FONDANT, HONEY ROAST AUTUMN VEGETABLES, CHIPOLATAS, ROAST TURKEY JUS

BUTTER POACHED FILLET OF ATLANTIC HALIBUT £55
CARAMELISED CAULIFLOWER, SCOTTISH LANGOUSTINES, GIROLLES, LANGOUSTINE BISQUE

ROAST JERUSALEM ARTICHOKE AND BEETROOT TARTE FINE £45
SAUTÉED GIROLLE, CREAMED SPINACH, COB NUT PRALINE

BRAISED GLOUCESTERSHIRE PORK CHEEK £55
KENT COB NUT PRALINE, ROAST PORK FILLET, APPLE VINEGAR, CRUSHED GREEN APPLE,
ENGLISH RADISH, SOY JUS

SMOKED HAUNCH OF KENT VENISON £55
PARSNIP GNOCCHI, MAPLE ROAST BEETROOT, DILL PICKLE, MUSTARD MOLASSES

ROAST SUSSEX BREED BEEF FILLET £60
BRAISED JACOB'S LADDER, PARSLEY PEARL BARLEY, CARAMELISED RED WINE SHALLOT,
CHERVIL ROOT PUREE, PICKLED MUSTARD SEED JUS

DESSERTS

CHRISTMAS PUDDING
ARMAGNAC CRÈME ANGLAISE, MADAGASCAN VANILLA ICE CREAM

PAIN D'ÉPICES, PORT POACHED QUINCE
CLEMENTINE SORBET, TEA GEL

WARM APPLE & BLACKBERRY CAKE
GREEN APPLE GEL LICORICE POWDER, LICORICE ICE CREAM

DARK CHOCOLATE PARFAIT
CHOCOLATE AND PISTACHIO BROWNIE PISTACHIO ICE CREAM

LEMON AND POMELO CURD,
ASH CRUMB, RUM GEL, COCONUT POWDER, COCONUT SORBET

SELECTION OF FRENCH AND BRITISH CHEESE
SPICED FRUIT CHUTNEY, ARTISAN BISCUITS, GRAPES