



Nº 131

CHRISTMAS DAY MENU

£139.50pp

ON ARRIVAL

SCOTTISH STEAK TARTARE

Oscietra Caviar & Chives

DEVON LOBSTER ROLL

Brioche, Hollandaise & Chive

WILD MUSHROOM PARFAIT

Warm Gougères



TO START

CHARLES MARTELL DOUBLE GLOUCESTER CHEESE SOUFFLÉ

Shaved Winter Truffle, Spinach & Cheese Sauce

JOHN ROSS WHISKEY CURED SALMON

Egg, Capers, Cornichons, Parsley & Sourdough Toasts

CHRISTMAS SALAD (Pb)

Brussels Sprouts, Cranberries, Clementines, Pomegranate & Aged Parmesan

SCOTTISH BEEF SHORT RIB

House Barbeque Glaze, Pickled Red Cabbage & Horseradish



TO FOLLOW

All served with Seasonal Veg & Potatoes

ROAST COTSWOLD BRONZE TURKEY

Cranberry & Sage Stuffing, Honey & Mustard Pigs in Blankets with Roast Gravy

FILLET OF SCOTTISH BEEF WITH GARLIC & THYME

Galette Potatoes, Caramelized Shallots & Barolo Sauce

MONKFISH OSSO BUCO

Spinach & Potted Shrimp Butter

ROASTED & STUFFED BUTTERNUT SQUASH (Pb)

Quinoa, Cranberries, Feta, Chickpeas, & Kale



TO FINISH

TRADITIONAL CHRISTMAS PUDDING

Mince Pie Ice Cream & Brandy Custard

DARK CHOCOLATE & ORANGE DELICE

Neal's Yard Crème Fraîche

PAVLOVA (Pb)

Clementine, Pomegranate & Chantilly Cream

LOCAL CHEESE PLATE

Chutney & Accompaniments

Gf - Gluten free. Pb - Plant based.

Please inform your server of any allergies or intolerances before making your order.

Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information can be provided upon request.

Please note a discretionary optional service charge of 12.5% will be added to your bill.

