



**Book for Lunch:** 2 courses £20 | 3 courses £27

**Book for Dinner** (except Friday & Saturday nights): 2 courses £27 | 3 courses £35

**Starters**

Vadavoun spiced parsnip soup ~ spiced pumpkin bread ~ coconut foam

Creedy carver chicken thigh ~ smoked ham ~ foie gras roulade ~ variations of pineapple

Beesands mackerel ~ sweet & sour tangerine ~ wasabi ice cream

Start bay handpicked crab ~ tartlet ~ Thermidor ~ Jerusalem artichoke ice cream ~ squid ink tuille supplement

**Mains**

Duck breast ~ 5 spice ~ baby beetroots ~ glazed in ponzu ~ turnip & sesame purée ~ peach snap jus

Crispy shoulder of lamb ~ trompette noir ~ pumpkin ~ passion fruit ~ lamb jus gras

Hake ~ smoked potato ~ bourgiyon garni ~ monks beard

Tortellini of ceps & porcini ~ black garlic purée ~ fermented wine gel ~ smoked cheese foam

**Desserts**

Rhubarb & custard 'tart' Christmas pudding ice cream

Baked white chocolate ~ blueberry various ways ~ whites chocolate & lime cremeax

Creme Fraiche mousse ~ gingerbread ~ passion fruit & caramelised banana

Jamie & dans three favourite Cheeses ~ heritage biscuits ~ apple, cider & brandy chutney

**Christmas Taster Menu** - 7 courses £75 | Matching drinks flight £35

Vadavoun spiced parsnip soup ~ spiced pumpkin bread ~ coconut foam

Creedy carver chicken thigh ~ smoked ham ~ foie gras roulade ~ variations of pineapple

Beesands mackerel ~ sweet & sour tangerine ~ wasabi ice cream

Borough farm beef ~ smoked potato ~ artichoke ~ crispy cheek ~ roscoff onion

John Dory ~ cauliflower ~ Confit chicken wing ~ spring onion ~ almonds ~ chicken jus

Passion fruit ~ ginger bread ~ Creme Fraiche ~ banana trifle

Rhubarb & custard 'tart' Christmas pudding ice cream