



CHRISTMAS EVE

APPERATIF

Classic Champagne cocktail

FIELD

Coal roasted heritage beetroot, whipped goats cheese, fresh apple

Picpoul de Pinet Cuvée des Comtesses, Languedoc, France £7.5

SEA

Salcombe crab, caviar, champagne and apple

Château Val Joanis Tradition Rosé, Lubéron Provence, France £7

FARM

Jacobs ladder, black garlic, parsley root mash, wilted greens and beer sauce

El Jardin De La Emperatriz Rioja Crianza, Rioja Alta, Spain £8

SWEET

Chocolate cremeux, blood orange

Muscat de Rivesaltes, Vin Doux Naturel, France £?

CHEESE

Yorkshire blue, apple cake, pickled walnut

Quinta De La Rosa, LBV Portugal 2015 £14.5

COFFEE & SOMETHING SWEET

Selection of coffee or tea accompanied with petit fois

Vegetarian (v) Vegan (vg) Gluten Free (gf)

All our food is prepared in the kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team