# Christmas menu

V Basket of bread with butter or olive oil, balsamic vinegar	£4.00			
V Roasted garlic, hummus and toasted pita bread	£7.50			
Starters				
V Lobster bisque, saffron aioli and croutons	£9.00			
Rosemary cured scottish salmon, horseradish cream, capers, soda bread	£8.95			
Seared scallops, cauliflower puree, caper and sultana dressing	£11.00/£21.00			
V NWild rocket and radicchio salad, red grape, poached pear				
and walnut, blue cheese dressing	£8.00/£15.00			
N Thai fishcakes, sweet chilli and peanut sauce, cucumber salad	£9.00/£17.00			
Crab fritters, pickled cucumber, tartare sauce	£9.00/£17.50			
N Honey roasted squash, beetroot, buffalo mozzarellla salad, toasted pecans	£8.00/£17.50			
Foie gras and chicken liver parfait, red onion jam, toasted brioche	£10.50			

#### Mains

	Pan roast fillet of sea bass, peas, woodland mushrooms, baby gems and vermouth £22.5		
	Hake fillet, curried mussels, saffron baby spinach	£21.50	
	Pancetta wrapped guinea fowl, braised savoy cabbage, thyme jus	£22.50	
	Grilled fillet of highland venison, buttered spinach, ox tongue sauce	£24.00	
	Roast breast of duck, sweet potato purée, fennel, citrus sauce	£19.50	
	Roast turkey, pork and apricot stuffing, creamed brussel sprouts,		
	roast potatoes, cranberry sauce	£17.50	
V	Lemon and goats cheese ravioli, pink peppercorns and tarragon	£9.00£17.00	
V	Wild mushroom risotto, parmesan crisps, truffle oil	£9.00£17.00	
	Ebury sausages, seed mustard mash, red onion gravy	£15.50	

#### Please note that prices are subject to change

**V** Vegetarian

N May contain nuts

1st - 23rd December 2016



We are one of the participating restaurants who add a voluntary £1 to your table bill at the end of the meal during the months of November and December to donate toward those who are homeless. At the end of each month we pass on the total money raised to StreetSmart who then support reputable charities in London

If you don't wish to participate, please let your waiter know during your meal. This action is not designed to aggravate or presume, just to draw awareness and sympathetic generosity for those less fortunate.

### Grills

	8oz Scottish sirloin steak	£25.00
	8oz Scottish rib eye steak	£22.50
	Lamb cutlets, fresh mint sauce	£19.50
	Dutch calves liver and bacon	£19.50
	Grilled "Les landes" corn-fed half chicken	£17.00
	Served with tomato and mushroom, chips or salad, pepper sauce, garlic butter or bé	arnaise sauce
S	ide dishes	
	Mixed or green salad	£4.00
	Rocket and parmesan salad	£4.00
	Plum tomato and red onion salad	£4.00
	Mixed vegetables – buttered spinach, curly kale, chanteney carrots, peas	£5.00/£8.50
	New potatoes, chips, creamed mash or an individual portion of vegetables	£4.00
$\Gamma$	esserts	
	Sticky christmas pudding, brandy sauce	£7.50
	Vanilla crème brûlée, fig and prune compôte	£7.50
	Lemon and orange tart, goats cheese cream	£7.50
N	Dark chocolate, pecan brownie, white chocolate ice cream, chocolate sauce	£7.50
N	Home-made ice cream – (please choose 3 scoops)	£6.00
	Home-made sorbet – (please choose 3 scoops)	£6.00
C	heese	
	Brighton Blue, Innes Log, Wookie Hole Cheddar Served with pear, grapes, quince jelly, oat cakes and water biscuits	£9.50
	A single portion of a cheese	£6.75
	Filter coffee or single espresso	£2.50
	Cappuccino, latte or double espresso	£3.00
	Pot of tea – english breakfast, earl grey, peppermint, camomile or green tea All served with a homemade whisky chocolate truffle	£2.50

## Wines of the Month

Bottle (750ml) Glass(175ml)

All prices include VAT
An optional 12.5% service charge will be added to your final bill

Manager: Trent Williams

Head chef: Richard Lyndon-Pepper