

# A La Carte Festive Menu

## SNACKS

Bread & chicken butter / onion butter

Cheese doughnuts

Parmesan madeleine

## STARTERS

Scotch broth

Smoked salmon, burnt lemon, caviar

'Mother'

*celeriac, apple, dates, black truffle*

Pan-fried scallop, 26 butter sauce, mash

Game terrine, pease pudding

BBQ beef tartare, salt & vinegar

## MAINS

Braised ox cheek, crispy artichoke, black garlic

Venison & lardo burger, Ogleshield cheese, triple-cooked chips

Fish & chips, tartare sauce, mushy peas

Turkey, all the trimmings

Salt-aged duck, pear, chicory, burnt cream

Mac & Cheese 'our way'

*truffle supp £20*

Whole Lobster wagyu

Winter wild mushroom, potato Kiev

## Glass of English Sparkling £12

*Adam Handling's own label, Kent, England - NV 125ml*

## Scottish Mulled Wine £11

*Red wine, Buckfast, Pimm's, H by Hine VSOP, secret spice mix*

## Doctor's Orders £17

*Glenfiddich 15YO, ginger infused Glenfiddich 12YO, Glenfiddich Fire & Cane, spiced honey*

## Perfect Pear £13

*Tanqueray N° Ten, mulled pear Champagne syrup, St Germain*

## Burnt Out £12

*Burnt butter washed Johnnie Walker Black Label, Demerara, homemade apple trim kombucha*

## SIDES

Millionaire potatoes

Spiced red cabbage

Chicory & pear salad

Sprouts & bacon

## DESSERTS

Boozy Cherries, burnt butter cake, hot chocolate mousse

Christmas pudding trifle

Cheese board

Tarte Tatin

Baked pineapple & rum glaze

*A discretionary service charge of 12.5% will be added to your bill.*

*All prices are inclusive of V.A.T.*

*\* Full payment required to secure any reservation on Xmas and NYE bookings (including private dining rooms)*