

DECEMBER 2026 SATURDAY MENU

2 Courses £45 or 3 Courses £50

Includes glass of Côtes de Gascogne Blanc or Cabernet Sauvignon

Our Fish Soup

White Crabmeat, Stem Ginger, Coriander

Norwegian Prawn Cocktail

Cognac Infused Marie Rose Sauce, Avocado Mousse, Confit Heritage Tomato

Smoked Mackerel Rillettes

House Pickles & Quince, Crackers

Confit Duck Bonbons

Spiced Cranberry & Orange Compote

Simply Grilled Lemon Sole

Garlic & Sweet Soy, Gamba Chips

Crispy Fried Seabream

Sweet Potato Gnocchi, Brown Butter Fresh Sage, Redcurrants & Rocket

Pan Roasted Salmon Fillet

Salad of Artichokes, Green Beans Fennel & Anchovies, Smokey Roast Red

Pepper Tapenade

Fillet of Scotch Beef

Wilted Spinach & Wild Mushroom, Buttery Mash, Red Wine Reduction

George Mews Cheese

Comte 18 Months, 1924 & Tunworth with Apple and Quince

Warm Sticky Toffee Pudding

Calvados Ice-cream, Butterscotch

Christmas Pudding Cheesecake

Brandy, Crème Anglaise

Affogato

(Add your chosen liqueur £3)

SIDES - 6.00

Gamba Chips

Rosemary & Thyme Roast Potatoes

Chantenay Carrots, Brussel Sprouts, Burnt Orange Glaze

Pear, Walnut & Rocket Salad, Blue Cheese Dressing

(GF) Gluten-free. (DF) dairy-free.

Please inform your server of any special dietary requirements

On parties of six or more a discretionary service charge of 12.5% will be added

All gratuities go directly to staff