

Christmas Menu 25th of December 2025 12noon to 3:00pm / 5:30pm to 10:00pm

£55 per person

Amuse Bouche

Beef tartare, crème fraiche, crispy polenta & Oscietra caviar (M, F, E)

Starter

Ravioli, ricotta & truffle (G, M, Ce, E)

Main

Norfolk stuffed black turkey, roast potatoes, honey glazed root vegetables, cavolo Nero & all the trimmings (M, Ce, Sd, G)

Dessert

Spiced Christmas pudding, brandy custard & vanilla bean ice cream (M, G, E, N)

Allergy key - Crustaceans (C) Celery (Ce) Milk (M) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N) Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (Sd) Sesame seeds (Se)

A discretionary 12.5% service charge will be added to your bill. All proceeds from service charge go to our team. All prices are inclusive of VAT lf you have any specific dietary requirements or allergy, please let your server know.

While we will do our very best to accommodate you,

Unfortunately, we cannot guarantee that our kitchen or our suppliers are 100% allergen-free