

FESTIVE DINING

2 COURSES - £32 PER PERSON

3 COURSES - £39 PER PERSON

STARTERS

Heritage Beetroot
Whipped vegan feta, pickled kumquats, hazelnut

Sloe Gin Cured Salmon
Blini, crème fraîche, keta

Game Terrine
Mulled wine gel, brioche

MAINS

Bacon Wrapped Turkey Parcel
Potato fondant, sprouts, carrot, parsnip

Plaice
Crushed saffron potatoes, Atlantic prawns, warm tartare sauce

Winter Squash Risotto
Roast squash, pine nuts, crispy sage

DESSERTS

Christmas Pudding
Brandy custard

Dark Chocolate Tart
Black cherry, crème fraîche

British Cheese
Seasonal chutney, crackers

If you are concerned about any food allergies, intolerances or dietary requirements, please ask a member of the team, who will be delighted to assist. All prices are inclusive of VAT. A discretionary 12.5% gratuity is added to the bill and divided between all staff, independently from the business.



SOUTH BEACH