



APERITIFS

COCKTAILS

BLOODY MARY

Swan's 10 ingredient recipe, celery and olive 11 11

LOVE POTION

Earl Grey infused Bombay Sapphire gin, honey, blackberry, Prosecco 10.5

MOSCOW MULE

Finlandia vodka, ginger syrup, lime, Fever-Tree ginger beer 11

SHAKE'S PEAR

Monkey Shoulder, pear, kings ginger, lime, vanilla 12

MRS CLAUS

Roobee gin, Sloe gin, cherry vanilla, Rathfinny English sparkling 12.5

MOCKTAILS

CUCUMBER BLUSH

Cucumber, apple, elderflower, ginger ale 8.5

VIRGIN MOJITO

Apple juice, mint, lime, Fever-Tree soda 7.5

MOSCOW AF

Seedlip Spice 94, lime, ginger, Fever-Tree ginger beer 9.5

GIN AND TONICS

ROOBEE RHUBARB

Fever-Tree lemonade, mint, rhubarb bitters, strawberry 11.5

LITTLEBIRD

1724 tonic, fresh and dried grapefruit, ginger dust 12

HENDRICKS CUCUMBER AND ROSE

Double Dutch cucumber and watermelon tonic, cucumber ribbons, dried rose hips 11.5

SUNDAY

Two courses 29.5 | Three courses 32.5

STARTERS

CELERIAC SOUP v gf

roasted hazelnut and truffle oil

CURED SCOTTISH SALMON TARTARE gf

cucumber, Avruga caviar, creme fraiche

WILD BOAR AND FOIE GRAS TERRINE

spiced pear chutney, toasted London sourdough

MAINS

PAN-FRIED SEA BREAM gf

winter ratatouille, white wine veloute

BEETROOT WELLINGTON v

Yorkshire pudding, roast potatoes, cauliflower, Chantenay carrots, Brussel sprouts and homemade gravy

ROAST FREE-RANGE GRESSINGHAM TURKEY

Yorkshire pudding, roast potatoes, cauliflower, Chantenay carrots, Brussel sprouts, homemade gravy and cranberry sauce

ROAST RACK OF GLOUCESTER OLD SPOT PORK

Yorkshire pudding, roast potatoes, cauliflower, Chantenay carrots, Brussel sprouts, homemade gravy and Bramley apple sauce

ROAST SCOTTISH SIRLOIN

Yorkshire pudding, roast potatoes, cauliflower, Chantenay carrots, Brussel sprouts, homemade gravy and horseradish cream

FOR TWO TO SHARE

WELSH SADDLE OF LAMB

Yorkshire pudding, roast potatoes, cauliflower, Chantenay carrots, Brussel sprouts and homemade gravy +16

SCOTTISH SHORTHORN-CROSS CHATEAUBRIAND

Yorkshire pudding, roast potatoes, cauliflower, Chantenay carrots, Brussel sprouts, homemade gravy and horseradish cream +25

SIDES

CHIPS 4.5

with parmesan and truffle oil 6

DESSERT

WINTER BERRY TRIFLE ve

vanilla sponge, winter berry jelly, spiced custard and coconut whipped cream

TRADITIONAL CHRISTMAS PUDDING v

brandy sauce

NEAL'S YARD CHEESEBOARD

Colston Bassett, Montgomery Cheddar, Tunworth, date and ale chutney and a selection of crackers +2.5

v - vegetarian, ve - vegan, gf - gluten free. Please let us know if you have any dietary requirements or allergies. A discretionary 12.5% service charge will be added to your bill.