Festive Tasting Menu

Tasting menu – £70 per person
Matching wine flight – £40 per person

Amuse bouche

TP savoury bites

Lobster & Scottish salmon raviolo (d, cr, f, g, sd, mu, e, c)
Exmoor caviar, lemongrass & galangal coconut-spiced broth, pickled kohlrabi

---

Cotswold pheasant & guineafowl roulade (sd, n, c)
Whisky prunes, caramelized walnuts, Madeira jelly, kumquat compôte

Beetroot & goat's cheese tart (d, sd, mu, g*, c)
Golden, candy & red beetroot, spiced chutney, whipped Rosary Ash goat's cheese

---

Longhorn dry-aged beef fillet (d, e, sd, mu, g*, n, c)
24-hour braised beef shin croquette, dukkah-crumbed carrot, parsnip purée, black garlic ketchup, merlot jus

---

Winter Yorkshire rhubarb & apple (sd)
Rhubarb sorbet, apple compôte, hibiscus gel

Festive-spiced chocolate bar (d, sd, g*, e)
Valrhona-spiced chocolate crèmeux, ginger snap crisp, rum & raisin ice cream

---

Tea or coffee & petits fours (d, n, e)

(c) Contains celery, (cr) Contains crustaceans, (d) Contains dairy/milk, (e) Contains egg, (f) Contains fish,
(g) Contains gluten, (g*) Can be made without gluten, (l) Contains lupin, (m) Contains molluscs, (mu) Contains mustard,
(n) Contains nuts, (p) Contains peanuts, (pb) Plant based, (s) Contains soya, (sd) Contains sulphur dioxide,
(se) Contains sesame seeds, (v) Vegetarian