



Wine Watch
The Ultimate Christmas Selection

FIRST COURSE

Smoked mackerel jar
horseradish, apple, fermented radish

Terras Gauda Albarino 125ml

Seasonal game terrine
quince chutney, toasted sourdough

Framingham Pinot Noir 125ml

SECOND COURSE

Swiss chard gratin
crispy shallots, capers, pickled Paris mushrooms

Elephant hill Sau blanc

Honey-braised pork belly
*cauliflower puree, glazed shallot,
charcuterie sauce*

Santa Macarena Pinot noir Chile

DESSERT

Flourless chocolate cake
whipped crème fraîche

Banyuls 'Robert Pages', Domaine Madeloc

Mini mince pie

Chilled Taylor's 10 yrs old Tawny Port (50ml)

Please note that this menu is subject to change.

A suggested gratuity of 12.5% will be added to your bill. This is voluntary & need not be paid if you feel service was unsatisfactory. 100% of gratuities are paid to the team.

Please let us know if you have any allergies or intolerances. We are happy to provide you with any information you need.