



4 Course Set Menu December 2020 £40

Pigs in blankets + brussel sprouts w/ lemon and sage pangrattato, accompany
the main course

Bite

Onion crisp, lyonnaise onion, mushroom

Small

Pork croquette, Gribiche sauce, xo

Jerusalem artichoke veloute, chestnuts, apple VG GF N
Add truffle +3

Cured Halibut tartare with cauliflower foam, shallot & cream, candied
almond GF N

Big

Roast duck breast, braised leg, chicory, parsnip, pickled mustard seed,
jus GF

Purple sprouting Broccoli, spiced persimmon, pickled watermelon radish,
crosnes VG GF

Stuffed Gurnard roasted in January king cabbage, herbs, fermented
cranberry beurre blanc, sauerkraut, cockles GF

Sweet

Sticky toffee pudding, milk ice cream V

Mince pie tart, creme patissiere, burnt orange caramel, walnut crumble
VG N

Barge East spiced affogato GF V

Chef's choice cheese, quince jam, seeded cracker