



Christmas Menu - 2025

Set Lunch - £55 per person

Pepper & Fennel Cured Salmon, Crème Fraiche, Beetroot, Sourdough Crackers

Crab on Toast, Fennel, Chilli, Samphire

Celeriac Soup, Cheese and Onion Toast, Truffle Mayonnaise

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Roast Cod, Hispi Cabbage, Red Wine Sauce

Whole Market Fish, St Austell Bay Mussels, Tarragon

Pumpkin Ravioli, Sage, Pickled Walnut, Parmesan

All served seasonal greens and buttered new potatoes

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For the Table

Basque Cheesecake

or

Quince & Almond Trifle

If you have any allergies or special dietary requirements, please let a member of the team know.

An optional service fee of 12.5% will be added to your bill



Extras

Whipped Cod's Roe & Radishes £10

½ Dozen Irish Oysters £24

Served with Lemon, Tabasco & Shallot Vinegar

Prawns in Blankets £20

4 Sicilian Red Prawns, Served Raw wrapped in Lardo Toscano

Red Mullet & Stracciatella £10

Two Toasted Baguette Crostini, Red Mullet & Fresh Stracciatella

Cheese Plate £12

Served with Crackers, Chutney, Walnuts, Grapes

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