

Christmas Day Dinner

Thursday 25th December 2025

ONION

Cévennes – France

black truffle from Périgord, lomo ibérico, fumaison, sourdough, lemon thyme

LOBSTER

Isle of Mull – Scotland

chestnut, tardivo, crab apple, civet jus

TURBOT

The Duchess – Cornwall

Oscietra caviar, cavolo nero, samphire, razor clams, champagne

BRILLAT-SAVARIN

Bourgogne – France

black truffle from Périgord, puntarelle, Heather honey, walnut

CHOCOLATE

Carupano – Venezuela

gingerbread, mandarin

£325

We require full prepayment of the menu price upon making a reservation, which will then be non-refundable.

All prices are inclusive of VAT. A discretionary service charge of 15% will be added to your bill.

Our menu is highly seasonal and therefore subject to change due to ingredients supply.

Please notify us of any dietary requirements to ensure we are able to advise on the ingredients and allergens in our dishes.