



7 Course Tasting Menu £130 | Paired wines £90

~

### **Forever Picking**

festive snacks served with warm sloe gin

### **Pumpkin**

dumplings, mussels, trompettes

*Amontillado, Bodegas Lustau, Spain*

### **Wild Duck**

custard, brioche, foie gras

*Trousseau, Domaine Overnois, France*

### **Sprouts**

cabbage, bacon, bread sauce

*Zweigelt, Weingut Beurer, Germany*

### **Dover Sole**

broccoli, seaweed, Champagne

*Grüner Veltliner, Willi Brundlmayer, Austria*

### **Pheasant**

chestnut, celeriac, cranberry

*Caiño Tinto, Forjas del Salnes, Spain*

or

*Château Branaire-Ducru, France £22*

### **Cheese £20**

truffle Baron Bigod

### **Eggnog**

gold, white chocolate, rum

*Domaine Rousset-Peyraguey, France*