



2013 Dom Pérignon

Forever Picking

Snacks inspired by the seasons. This stems from my recollection of being in the garden with my mother and picking anything that was edible.

Making & Breaking

The comfort and satisfaction I get from making and eating bread stems from a long journey with many memories along the way. To me, it means comfort, satisfaction, sharing, connection, love and of course the joy you receive from the actual eating of bread.

Any Favourites at Christmas

Beef, Onion, Turnip

You ask any chef what their favourite food is, and they will take you on a trip down memory lane. I will always remember Pierre Koffmann eating his steak tartare with a very crisp baguette and a fried egg. What's your favourite treat at this time of year?

2023 Tenuta Santa Maria, Lepiga, Soave, Veneto, Italy

Our dishes are cooked fresh to order, in an environment where nuts and shellfish are present.

If you have any allergen queries, please speak to one of the staff.

A discretionary service charge of 15% will be added to your final bill.



Patience is a Virtue

Turbot, Kohlrabi, Champagne

Learning to be patient can be very difficult, and one I've had to battle throughout my career! The Dover Sole has a surprisingly long-life span of 58 years, and we only use those caught aged 13 to 17: patience is therefore a must, even more so over Christmas, especially on present opening.

2020 Domaine Bohn, Riesling, Muenchberg, Grand Cru, Alsace, France

Wishful Thinking

Venison, Cabbage, Quince

We all dream of many things over Christmas, these lovely beasts come from the beautiful Aynhoe Park Estate's green parkland in Oxfordshire, the same county where I also do all my foraging, maybe we will see a few of them flying overhead on Christmas eve.

2022 Chacra, Cincuenta y Cinco '55', Pinot Noir, Patagonia, Argentina

Don't Ever Change

Ginger, Blackberry, Custard

It's the special treat that you have been waiting for, it only truly comes around once a year, there are many variations, and everyone claims theirs is the best, long live the traditions of Christmas, as we all need them.

2016 Domaine François Chidaine, Moelleux, Montlouis Sur Loire, France

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