

• STARTERS •



Celeriac Soup [VG] [GF] Brussels sprout, crispy capers	7
Heritage Carrots [V] [GF] Feta, Richmond honey dressing	7
Pressed ham hock and pea terrine Piccalilli, asparagus, toasted brioche	8
King Prawn Cocktail Smoked salmon, pickled cucumber, sea salt toast, bloody Mary	9
Seared Scallops Burnt cauliflower purée, pancetta crisps, vanilla cherry gel	11



A discretionary 12.5% service charge will be added and entirely shared between all the staff. We are unable to guarantee that food is completely allergen free. For those with allergies or intolerances who may wish to know about the food ingredients used, please ask your server.

[VG] Vegan [V] Vegetarian [GF] Gluten-free



• MAINS •

Roasted Butternut Squash [VG] White bean hummus, crispy kale, pumpkin seeds	14
Salt Marsh Lamb Rump Jerusalem artichoke, red wine steeped onions	18
Baked Scottish Salmon Colchester beets, quinoa, cavolo nero, gin hollandaise	18
Roast Norfolk Turkey Sage & onion stuffing, potato fondant, glazed root vegetables & bacon wrapped chipolatas, cranberry gel	21
Surrey Farms Rib Eye Steak Cherry tomato confit, roasted shallots, green peppercorn sauce	25



25



• SIDES •

Triple cooked chips	4
144 salad, Richmond honey dressing	4
Roasted butternut in pumpkin essence	5
Buttered kale, cavolo nero	5
Truffle & parmesan chips	6

• DESSERTS •



Sticky toffee pudding Caramel meringue, iced butterscotch	8
Hot chocolate fondant [VG] Marinated cherries, almond milk ice cream	7
Apple crumble tart Blackberry sorbet, crème anglaise	8
Mulled wine panna cotta Stewed fruits, candied nuts	8
Selection of British cheeses Apple and plum chutney, quince jelly, mixed crispbread, grapes	11



Festive
dining menu