

Christmas Set Menu £48 Three Courses

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25% off Monday to Friday lunch (12-4pm) Three courses for just £36

Dolci Colline extra dry prosecco £30 a bottle El Ninot de paper house white or red £25 a bottle 10 bottles of Peroni £50 Ferreira Ruby port or Sauternes pudding wine £3 a glass (pre-order prices only)

Wild mushroom & chestnut soup, focaccia (vg)

Dingley Dell ham hock terrine, piccalilli, cornichons, sourdough toast
Irish oxtail & black truffle croquettes, Bovril mayonnaise

Wimbledon Smokehouse salmon, celeriac remoulade, granny smith apple (gf)

Timothy Taylor braised beef short rib, mashed potato, cavolo Nero
Roasted stone bass, rainbow chard, new potatoes, lemon & caper burnt butter (gf)
Roast Grove Smith turkey, pigs in blankets, roast potatoes & vegetables, pork & sage stuffing, bread sauce, cranberry sauce
Spinach & mushroom Wellington, sweet potato mash, tenderstem, gravy (vg)

Pigs in blankets £8
Sautéed Brussels sprouts & bacon £6
Roast potatoes £6

Baby Guinness cake, Baileys mascarpone Vegan apple & blackberry crumble, vanilla ice-cream (vg) (Custard available) Sticky toffee pudding, vanilla ice cream Hamish Johnston Cashel Blue cheese, charcoal crackers, quince