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Festive Lunch

Chicken Tortellini

Ember Cooked Leeks ~ Smoked Sausage ~ Roast Chicken Bouillon ~ Brown Butter

Maple Toffee Sandy and Black Pork

Celeriac & Apple Slaw ~ Frozen Truffle Cheese ~ Puffed Potatoes

Albert Enderby Smoked Haddock

Quail Scotch Egg ~ Aerated Dashi ~ Heritage Bluebell Potato



Venison Haunch

Curried Parsnips ~ Candied Royal Oak Beetroots ~ Slow Cooked Bacon ~ Red Cabbage & Verjus

Cornish Cod

Nori Seaweed ~ Warm Tartare Sauce ~ Brown Shrimps ~ Crispy Potatoes

Agnolotti – Pumpkin and Chestnut

Broth Of Grilled Onions ~ Caramelised Parsnips ~ Parmesan Air



Selection of Farmhouse Cheeses

Quince Jelly ~ Our Fruit Loaf & Sourdough Crackers

(Available as an additional course – £10 Supplement)

STP

Medjool Dates ~ Madagascar Brown Sugar ~ Tahitian Vanilla ~ Bramley Apple

Pistachio Parfait

Grue De Cacao ~ Spiced Fig & Jam ~ Candied Orange Ice Cream



£49.50 for 3 courses

All prices are inclusive of the current rate of VAT at 20%. A 12.5% discretionary service charge is added to all bills