



Thursday 28th November 2024

Olives	4.90	Bread and Butter	5.00
A Tin of Caviar	95.00	A Shot of Vodka	5.00
Rock Oysters Half Dozen			27.00
Rock Oysters Dozen			52.00
Smoked Eel on Rye			7.00
Lobster, Mayonnaise and Caviar			12.00
Snails Wrapped in Bacon			6.00
Goose and Foie Gras Broth			18.00
Mussels, Champagne and Sorrel			21.00
Devon Blue, Squash and Pickled Walnut			15.80
Crispy Pig Cheek, Chicory and Roast shallot			16.20
Beetroot, Butter Beans and Green Sauce			28.00
Turbot, Clams and Trotter			37.00
Roast Goose and Goose Fat Mash			42.00
Guinea Fowl and Ox Tongue Pie (for two)			65.00
Salad			7.00
Potatoes			9.00
Cheese			16.00
Eccles Cake and Lancashire Cheese			12.00
Pear and Hazelnut Pavlova			10.50
Chocolate and Pistachio Terrine			14.80
Bread and Butter Pudding			13.50
Golden Syrup Steamed Sponge			13.20
Madeleines Half Dozen (fifteen minutes)			8.00
Madeleines One Dozen (fifteen minutes)			16.00

Our New Year's Eve menu is subject to change depending on supply.

Allergen information available on request, please inform your waiter of any allergies or food intolerances.

Whilst we take every precaution, we cannot guarantee that all game birds and fowl are free of lead shot.