



DECEMBER MENU

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BREAD, WHIPPED BUTTER (v) £5

THREE OYSTERS, BLOODY MARY MIGNONETTE (gf) £10

MUSHROOM PARFAIT, TOAST, SHIMEJJI (v/veo) £10

KEDGEREE, SCALLOP, PEA EMULSION (gf) £12

VENISON TARTARE, CRACKER, HERBS (gfo) £14

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PORK LOIN, ENDIVE, APPLE, COMTE, CIDER SAUCE, WALNUT (gf/n) £22

RUMP STEAK, FRITES, SALAD, PEPPERCORN (gf) £24

LAMB, ARTICHOKE PUREE, BROCOLLI, KALE, JUS (gf) £26

HALIBUT, GRIBICHE, SPROUT SALAD, CHAMPAGNE SAUCE (gf) £24

CHICKEN SUPREME, BREAD PUREE, BACON & CABBAGE, JUS £22

RISOTTO, BLUE CHEESE, UMBRIA BLACK TRUFFLE, WALNUT (n/veo) £22

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SPROUTS, PANCETTA (gf) £7

PIGS IN BLANKETS, WHOLEGRAIN MUSTARD £7

DUCK FAT ROASTIES (gf) £7

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LOCAL CHEESE PLATE, QUINCE, GRAPES, CRACKERS £14

BREAD AND BUTTER PUDDING, CINNAMON ICE CREAM (v) £9

DARK CHOCOLATE MOUSSE, HONEYCOMB, FRUIT (ve/gf) £9

NOSTROS LATE HARVEST Honey, White Peach, Lychee

VINA INDOMITA— CHILLE 12%