

ONEALDWYCH

Festive Set Menu 2019

Starters

John Ross smoked salmon, Exmoor caviar, lemon and compressed cucumber

Golden Kentish beetroot, pickled walnuts, poached blackberries, sea purslane

Home-cured Devon duck breast, consommé, wild mushroom and chervil

Mains

Daube of Highland venison, smoked bacon, glazed baby onion, parsley

Sea bream, Jerusalem artichoke, fondant potato, rapeseed béarnaise

Roast Iron Bark pumpkin, chestnuts, cèpes, port reduction

Dessert

Pistachio and polenta cake, poached pear in saffron and star anise

Meringue with caramel, apple and blackberry sorbet

Mulled wine jelly, coconut crème fraîche, cinnamon custard

Two courses £25 | Three courses £30

A discretionary 12.5% service charge will be added to your bill. All prices include VAT. Please note that dishes will change according to the season. Please ask for information on food allergens or any special dietary requirements.