

Winter Party Menu – 3 courses £50

Starters

- Crispy fried smoked paprika squid. padron peppers. chargrilled aubergine. paprika aioli **(GF) (DF)**
- Malaysian bang bang chicken skewers. peanut satay. pickled cucumber angel hair. Sesame **(GF) (DF)**
- Game terrine. sloe gin compote. cornichons. sour dough toast. parsnip crisps. **(DF)**
- (v) Roast pumpkin & Oxford blue risotto cakes. butternut purée. toasted chestnuts. crispy sage
- Yellowfin tuna sashimi. avocado. Japanese pickled vegetables. wasabi. **(GF) (DF)**
- (v) Goat's cheese soufflé. baby beets. orange. frisée. toasted walnuts. walnut dressing
- Lobster, prawn & avocado cocktail. marie rose **(£6 surcharge) (GF) (DF)**

Mains

- Cornish stone bass fillet. celeriac purée. steamed kale. potted shrimp butter sauce. **(GF)**
- Roast hake. Baccalà salt cod cake. Steamed mussels. smoked paprika red pepper coulis **(GF)**
- (v) Buddha bowl. chickpea falafel. chargrilled celeriac & broccoli. roast heritage carrots, beets & leeks. steamed kale. Romesco sauce. parsnip crisp **(GF) (DF)**
- Pink carved duck breast. pressed potato terrine. wilted chard. redcurrant jus **(DF) (GF)**
- Slow-roast five spice Pork Belly. sweet potato confit. bok choy. clementine star anise hoi sin. **(GF) (DF)**
- Breaded chicken escalope. bitter cherry relish. roast parsnips. buttered leeks. Celeriac purée. London Street Brasserie gravy boat. **(DF)**
- 10oz Aberdeen Angus rib steak. chips. peppercorn sauce. Portobello mushroom. overnight tomato **(£6 surcharge) (GF) (DF)**
- 'Surf & turf' 10oz Aberdeen Angus rib steak. chips. peppercorn sauce. Portobello mushroom. overnight tomato. ½ herb butter grilled lobster **(£16 surcharge) (GF) (DF)**

Sharing Bowls

- Puy lentil salad, pimento, diced roots, peas & corn **(GF) (DF)**
- Baby potatoes baked in their jackets. roast garlic. rosemary. sea salt **(GF) (DF)**
- Winter greens. bobby beans. shallots & herbs **(GF) (DF)**
- Buttered carrots & leeks **(GF) (DF)**

All £8.50 each
(GF) – can be made gluten free
(DF) – can be made dairy free
(v) – vegetarian dish

Desserts

- Local Artisan cheese. St Bart's Nettlebed, unpasteurised. Spenwood Ewes. Oxford Blue. Cotswold soft Jersey. Oatcakes. grapes. LSB chutney **(£5 surcharge) (GF)**
- Dark & white chocolate brownie. pistachio. chocolate sauce. honeycomb ice cream
- Sticky toffee pudding. sticky toffee sauce. Devonshire clotted cream **(GF)**
- Vanilla panna cotta. baked rhubarb. stem ginger ice cream
- Caramelised lemon tart. damson, sloe gin & blackberry compote. crème fraîche
- Black forest cheesecake. glazed cherries. chocolate ice cream
- Treacle tart. spiced pumpkin purée. caramelised fig