

Magical Winter Nights by The Cricketers on the Green

2 courses 27.5 | 3 courses 32.5

To Start

Molten Fondue (to share)

Château de la Roche and Kirsch Ogleshield fondue, crunchy peppers, sliced apple, sourdough bites and cornichons (v) (*gf)

The Main Event

Truffle & wild mushroom Tartiflette, winter leaf salad, mustard vinaigrette (v) (gf) **8-hour slow braised shoulder of beef bourguignon**, beef fat carrots, horseradish potato (gf)

Monkfish thermidor, lobster mornay, Parmesan crumb, sautéed potato (gf)

To Finish

 ${\bf Millionaire\ Profiterole\ Mountain\ (to\ share)}$

Crème diplomat, miso caramel, baileys chocolate sauce, Biscoff crumb (v)

(V) = Vegetarian (GF) = Gluten Free

Please inform us if you have any dietary or allergen requirements. An optional 12.5% service charge will be added to your bill.