



[A] 3 COURSES £65

MULLIGATAWNY SOUP, Bombay potatoes, date chutney, puffed wild rice (vg)

CITRUS CURED SALMON, avocado purée, grapefruit, radish & Aruga caviar

1938 USDA HAND-CUT STEAK TARTARE,  
confit egg yolk gel, fried beef tendons, Berkswell

BEETROOTS, caramel pecans, pomegranates, chervil salad, horseradish (vg)



ROAST NORFOLK BRONZE TURKEY, stuffing & chipolatas,  
curly kale, turkey jus

OSWALD'S ROASTED SEA TROUT, samphire, caviar, wasabi beurre blanc

LANCASHIRE DUCK BREAST, puy lentils, confit duck,  
smoky bacon & crispy onions

WILD MUSHROOM & BLACK TRUFFLE RISOTTO (v)



BRANDY-SOAKED CHRISTMAS PUDDING, clotted cream

RIDDLE ME THIS, apple & hazelnut

SELECTION OF CHEESE, grapes & crackers (suppl. 5)



[B] 3 COURSES £90

Selection of warm house breads, black truffle cultured butter for the table

NATIVE LOBSTER COCKTAIL, Marie Rose, avocado & baby gem

JERUSALEM ARTICHOQUES, goat's cheese, hazelnuts, Pedro Ximenez gel (v)

CORNISH CRAB SALAD, basil, cucumbers, lemon verbena

1938 USDA HAND-CUT STEAK TARTARE, confit egg yolk gel, fried beef  
tendons, Berkswell



LAKE DISTRICT BEEF FILLET, curly kale, truffle pomme, Madeira truffle jus

OSWALD'S WILD SEA BASS, razor clams & caviar, celery, cucumber,  
wasabi beurre blanc

CHAMPAGNE & BLACK TRUFFLE RISOTTO, forest mushrooms, chervil (v)

ROAST NORFOLK BRONZE TURKEY, stuffing & chipolata,  
curly kale, turkey jus



Selection of Cheeses, crackers, crab apple jelly  
(For the table)



BRANDY-SOAKED CHRISTMAS PUDDING, clotted cream

KISS FROM A ROSE, vanilla tartlet, raspberry, lychee & rose

THE RUINS OF GOTHAM CITY, chocolate & calamansi