

Christmas À la Carte Menu

To Start

Scallop £14

hand dived scallops with cauliflower, capers and lemon

Wine Match : 2015 Riesling, Pewsey Vale, Eden Valley, Australia, 125ml, £5

Icon Wine Match : 2009 Riesling Cuvée Frédéric Emile, Trimbach, Alsace, France, 125ml, £11

Beef £12

beef consommé with truffle dumplings and parmesan cream

Wine Match : Classic Reserve Sparkling Wine, Hattingley Valley, Hampshire, England, 100ml, £8

Icon Wine Match : Champagne Taittinger Brut Réserve, Champagne, France, 100ml, £10

Lobster £12

lobster cannelloni with caviar cream

Wine Match : 2015 Lune d'Argent, Clos des Lunes, Sauternes, Bordeaux, 125ml, £7

Icon Wine Match : 2015 Le Dauphin d'Olivier Blanc, Pessac-Léognan, Bordeaux, 125ml, £9

Beetroot £12

tartare of beetroot with horseradish and pickled girolles

Wine Match : 2016 Sauvignon Blanc, Tinpot Hut, Marlborough, New Zealand, 125ml, £5.50

Icon Wine Match : 2014 Sancerre, Ch. de Fontaine Audon, Langlois-Chateau, Loire, France, 125ml, £8

Foie Gras £12

foie gras and chicken terrine with roasted apples

Wine Match : 2014 Chardonnay, Montes Alpha, Casablanca, Chile, 125ml, £6

Icon Wine Match : 2016 Bannockburn Chardonnay, Felton Road, Central Otago, New Zealand, 125ml, £9

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To Follow

Turkey £25

roasted breast of usk turkey with with all the trimmings

Wine Match : 2014 Petit Sirah, Bogle, Clarksburg, California, 175ml, £9

Icon Wine Match : 2013 Grains of Paradise Shiraz, Charles Melton, Barossa Valley, Australia, 175ml, £18

Halibut £26

roast halibut with heritage carrots, confit lemon and pembrokehire sea herbs

Wine Match : 2014 Chardonnay, Montes Alpha, Casablanca, Chile, 175ml, £9

Icon Wine Match : 2016 Bannockburn Chardonnay, Felton Road, Central Otago, New Zealand, 175ml, £14

Turbot £30

roast cornish turbot with clams, kale and a champagne veloute

Wine Match : 2015 Manor` Pinot Noir, Hush Heath Estate, Kent, England, 175ml, £10

Icon Wine Match : 2012 Estate Pinot Noir, Moorooduc, Mornington Peninsula, Australia, 175ml, £12

Lamb £29

a rack of brecon lamb , pomme boulangère, confit shoulder, lemon thyme jus

Wine Match : 2014 The Trinity, Trinity Hill, Hawkes Bay, New Zealand, 175ml, £9

Icon Wine Match : 2012 Brunello di Montalcino, Fattoria dei Barbi, Tuscany, Italy, 175ml, £18

Potato £24

a 'risotto' of potato with twenty four month aged comté and a slow poached hens egg

Wine Match : 2013 Fiano di Avellino 'Bechar', Caggiano, Campania, Italy, 175ml, £10

Icon Wine Match : 2015 'FMC' Chenin Blan, Ken Forrester, Stellenbosch, South Africa 175ml, £16

Côte de Boeuf £32 - minimum 2 people

rib of beef with pomme anna and truffle sauce

Wine Match : 2012 Chateau Croix Mouton, Bordeaux Supérieur, Bordeaux, France, 175ml, £7

Icon Wine Match : 2010 Château Pontet-Fumet St Emilion Grand Cru , Bordeaux, 175ml, £12

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To Finish

Macaroon £10

vanilla macaroon with a basil & clementine sorbet and poached spiced clementines

Wine Match : 2016 Noble Wrinkled Riesling, d'Arenberg, McLaren Vale, Australia, 50ml, £5

Icon Wine Match : 2009 Carmes de Rieussec, Chateau Rieussec, Bordeaux, France, 50ml, £6

Icon Wine Match : 1998 Château d'Yquem, Sauternes, Bordeaux, Bordeaux, France, 50ml, £35

Chocolate £10

valhrona chocolate log with buttermilk ice cream

Wine Match : Wine Match: 'El Candao' Pedro Ximenez, Valdespino, Jerez, Spain, 50ml, £5

Icon Wine Match : 20 Year Old Liqueur Muscat, Skillogee, Clare Valley, Australia, 50ml, £5

Christmas £10

traditional christmas pudding with brandy butter

Wine Match : 2016 Masters Botrytis Semillon, Peter Lehmann, Barossa, Australia, 50ml, £4

Icon Wine Match : 2015 Trockenbeerenauslese, Hopler, Burgenland, Austria, 50ml, £8

Fennel £10

fennel crème brûlée with confit pear

Wine Match : 2014 'FSW 8B' Botrytis Viognier, Yalumba, Wrattenbully, South Australia, 50ml, £5

Icon Wine Match : 2004 Icewine Vidal, Inniskillin, Niagara Peninsula, Canada, 50ml, £15

Cheese £15

a selection of 5 exceptional French cheeses from our trolley

served with condiments and freshly baked biscuits

(additional cheeses are £2 each)

Wine Match : 2011 LBV Port, Taylors, 75ml, £5

Wine Match: 2002 Taylor's Quinta de Vargellas Vintage Port, 75ml, £7

Icon Wine Match : 2000 Dows Vintage Port, 75ml, £18

Icon Wine Match : 2009 Carmes de Rieussec, Chateau Rieussec, Bordeaux, France, 50ml, £6