

THE BRUSH

Festive Sharing Menu

STARTERS

Beef Tartare

artichoke crisps, cured yolk, capers, tabasco

Salmon Rillette

dill, pickled shallots, crème fraîche

Burrata

winter squash, marigold, fried kale

MAINS

Roast Guinea Fowl

cranberry jus, celeriac, pancetta

Roast Seabass

clams, sprouts, confit lemon, dill

Cultivated Mushrooms

leeks, hispi cabbage, goats cheese Vol au vent

FOR THE TABLE

Roasted parsnips, carrot, sage

Braised red cabbage

Chestnut mashed potatoes

DESSERTS

Apple Tarte Tatin

vanilla ice cream

Christmas Pudding

rum anglaise

£75 Per Person

Including a glass of Prosecco, bread & salted butter

Please advise your server if you have any allergies or dietary requirements, traces of allergens used in our kitchen may be present. Vegan (vg) Vegetarian (v). 12.5% discretionary service charge will be added to your bill. Prices include VAT.

