

# Sestive Menu

17th Nov - 30th Dec 2025

# Bunch

Served 12pm - 4:30pm Sun - Wed £39.95 Thu - Sat £40.95

## Dinner and a second of the sec

Served 5pm - 10pm Sun - Wed £41.95 Thu- Sat £45.95

\*Terms & Conditions: A £20.00 deposit per person is required upon booking to secure the reservation, full pre-payment is then required by the 1st of December. \*Half portion of the Christmas menu, or children's menu available upon request

## STARTERS

## Burrata al Pesto

basil pesto, heirloom tomatoes, pomegranate pearis, and grilled sourdough.

#### Fennel & Smoked Salmon

mandarin segments, pickled beetroot, and garden greens

## Sage & Black Garlic Duck Breast

carrot-pumpkin purée, fig chutney, and pomegranateorange glaze.

## Potatoes Porchini cake 🕸 🍽 🖤

muhmarra sauce minted yoghurt roasted chick peas pomegranate pearls and fresh cilantro onion salad

## Parsnip & Butterbean Soup 🐨

served with artisan sourdough



Seabass en Croûte

young soybean and green pea

ragout, orange fennel salad, and

creamy saffron shrimp sauce

## MAINS

## Turkey Roulade

sage and onion-stuffed turkey breast, wildflower honey glaze, pigs in blankets, thyme-roasted parsnips, brussels sprouts, rosemary and duck fat roasted potatoes, turkey gravy. and red wine cranberry sauce

## Heritage Berkshire Pork Chops

garlic jerusalem artichoke purée, pan-roasted root vegetables, brussels sprouts, and honey apple cider glaze

## Squash à la Maison 🔮 🌚 🖤

sultanas-stuffed pattypan squash, brussel sprouts, pan-tossed hazelnuts, sakura cress and sofito sauce

## Aubrey Allen's Fillet Steak 7oz

truffle mashed potatoes, grilled greens, garlic spinach, roasted asparagus, and pink peppercorninfused red wine sauce

supplement +£12



## DESSERTS

## Hot Chocolate Soufflé

crème anglaise, hazelnut praline.

#### Dark Chocolate \* ® ® W Delice

salted caramel sauce, chocolate crumble, and vegan salted caramel ice-cream

## Espresso Martini Tiramisu

mascarpone, coffee-soaked ladyfingers, espresso, vodka, coffee liqueur, cocoa, vanilla cream, chocolate shavings

## Basque Caramelé Cheesecake

crumble biscoff, saffron mascarpone quenelle and caramel sauce.

## SIDES

Fresh Green 🐵 🖤 Salad £4.50

Truffle Mashed ® W Potatoes £5.95

Quail Scotch Eggs with Harissa Mayo £7.00

Triple-Cooked 🖤 Chips £5.50

Roasted Garlic Baby ® 🖤 Potatoes £4.50

Pigs in Blanket £4.50

Wegetarian



Gluten-free

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 10% will be added to your bill.