



FERN



SAMPLE FESTIVE FEASTING MENU

£59 PER HEAD

TO BE TAKEN BY THE TABLE

Country bread

yeast, sage & onion butter

Beef bone broth

root vegetables

Crispy gammons

prune, smoked leek

Kern custard creams

mulled quince ketchup

Smoked boscattle trout tart

apple, dill

Cured monkfish

taramasalata, vanilla, clementine, chestnuts

Honey glazed duck

cured ham, confit leg sausage roll

BBQ savoy & sprouts

brown butter, hazelnuts

Glazed carrots

treacle yoghurt, dukkah

Hay smoked creamed potato

Salted caramel custard

nutmeg, christmas tree ice cream

Whilst we do all we can to accommodate food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free. All of our food is freshly prepared and cooked to order. If you have any allergies, please inform a member of the waiting team, who will advise you on all ingredients used. A discretionary 12.5% service charge is added to all bills. Should you wish to have it removed, please advise one of the team.

WHERE FLAVOUR EVOLVES
with the seasons