



Christmas Eve M E N U

To start

- Wild mushroom & parsnip soup**, truffle oil, focaccia **9** (v)
Chestnut hummus, pistachio Dukkah, crispy kale, chargrilled pitta **9** (vg, n)
Wild boar salami, celeriac remoulade, pork puffs, chargrilled focaccia **10**
Fresh & smoked salmon rillettes, pickled fennel & dill salad, wholemeal toast **10**
Toasted goat's cheese, crispy Serrano ham, rocket, wild thyme honey, chargrilled focaccia **11**

To follow

- Roasted fillet of sea bass**, spiced coconut & mussel broth, potato, celeriac, samphire **24** (gf)
Burrata & black truffle tortellini, cavolo nero, toasted pine nuts, Parmigiano Reggiano **22** (v)
21 day aged 8oz black angus sirloin, green peppercorn sauce, chunky chips, baby watercress **32**
Wimbledon pale ale battered fish & chips, mushy peas, tartare sauce **18.5**
Roasted winter squash tagine, pine nut & preserved lemon couscous, date & roasted pepper chutney **18.5** (vg)
Roasted Sutton Hoo chicken breast, smoked bacon, oyster mushrooms, truffle jus **22**
The Fox & Grapes chuck steak burger, red Leicester, spiced onion relish, house pickles, iceberg, chunky chips **17**

To finish

- Dark chocolate fondant**, rum & raisin ice cream **10**
Warm ginger sponge, spiced maple syrup, vanilla ice cream **9** (vg)
Vanilla panna cotta, poached berries, shortbread **9**
Justyna's apple crumble cake, vanilla ice cream **9**
Selection of cheeses, celery, quince paste, walnut & raisin bread **12.5** (n)

Sides

- Chunky chips** **5** | **Roasted Chantenay carrots** **5** | **House salad** **5** | **Tenderstem broccoli**, olive oil, almonds **5**
Ratte potatoes, Maldon sea salt, parsley **5**



A 15% discretionary service charge will be added to your bill
If you have any food allergies or intolerances, please let us know when placing your order
Vegetarian (v) | Vegan (vg) | Dairy free (df) | Contains nuts (n) | Gluten free (gf)