23rd November to 23rd December
£110 per person

CABOTTE

CANAPES

Duck liver parfait & quince tartlet
Butternut squash and sage arancini & truffle emulsion

STARTERS

Braised Scottish venison ragu, hand cut tagliatelle & aged parmesan
Burrata, capers, golden raisins, pistachio pesto & pomegranate dressing
Citrus cured Hamachi, Iberico tomato, pickled radish, shiso, plum & ginger dashi

MAINS

Cep & truffle risotto, persillade of wild mushrooms, roquette & parmesan
Cornish cod, caramelised Jerusalem artichoke, ceps, Brussel tops & peppercorn sauce
Scottish venison haunch, boudin noir, parsnip puree, braised red cabbage & juniper jus

Sides £7 each
Sticky braised red cabbage
Garlic & rosemary roasted new potatoes
Mesclun mixed leaf salad, pickled onions & mustard vinaigrette

DESSERT

Mango & passionfruit trifle
Warm vanilla rice pudding, plum compote & stem ginger ice cream
Chocolate crémeux, brownie, kirsch cherries & cherry ripple ice cream
Selection of 3 seasonal cheeses £5 supplement

FOOD ALLERGIES & INTOLERANCES
Please speak to our staff about the ingredients in your food, when placing your order.
A discretionary 13.5% service charge will be added to your final bill.

23rd November to 23rd December
£80 per person

CABOTTE

STARTERS

Celeriac Velouté, truffled celeriac, pickled trompettes & croutons
Dry-aged beef rump tartare, pickled mushrooms & smoked horseradish sour cream
Beetroot cured Loch Duart salmon, pickled cucumber, orange, fennel & dill emulsion

MAINS

Grilled monkfish, braised puy lentils, squash, kale, & smoked eel velouté
Burrata & truffle tortellini, butternut squash, wild mushrooms, kale & truffle emulsion
Guinea fowl breast & pork stuffed leg, truffled celeriac, trompettes, chestnuts, pear & jus

Sides £7 each
Sticky braised red cabbage
Garlic & rosemary roasted new potatoes
Mesclun mixed leaf salad, pickled onions & mustard vinaigrette

DESSERT

Mango & passionfruit trifle
Warm vanilla rice pudding, plum compote & stem ginger ice cream
Chocolate crémeux, brownie, kirsch cherries & cherry ripple ice cream

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