

## Magical Winter Nights by The Stag on the River

2 courses 27.5 | 3 courses 32.5

To Start

**Molten Fondue** (to share)

Château de la Roche and Kirsch Ogleshield fondue, new potatoes, sliced apple, cubed bread bites, Chestnut mushrooms, cauliflower and cornichons (v) (\*gf)

The Main Event

**Truffle & wild mushroom Tartiflette,** winter leaf salad, mustard vinaigrette (v) (gf) **8-hour slow braised shoulder of beef bourguignon**, beef fat carrots, horseradish potato (gf)

Monkfish thermidor, lobster mornay, Parmesan crumb, sautéed potato (gf)

To Finish

 ${\bf Millionaire\ Profiterole\ Mountain\ (to\ share)}$ 

Crème diplomat, miso caramel sauce, baileys chocolate, Biscoff crumb

(V) = Vegetarian (GF) = Gluten Free

Please inform us if you have any dietary or allergen requirements. An optional 12.5% service charge will be added to your bill.