

THE SILVER CUP

CHRISTMAS À LA CARTE SAMPLE MENU
Available from Tuesday 24th November

Winter Spiced Negroni	13	Pisco Sour	12	Rathfinny English Sparkling	15
Olives	5				
Artichoke Bakery Sourdough & Butter	5.5				
Padron Peppers	7				
Crispy Beef Short Rib, Mustard, Gherkin	8				
Venison Scotch Egg, Pickled Walnut	10				
Cauliflower Cheese Croquette, Beer Pickled Onion, Endive	12				
Ham Hock Terrine, Apple Chutney, Pedro Ximenez, Iberico Ham	12				
Burrata, Beetroot, Fig, Nasturtium	14				
Half Shell Scallops, Coronation Butter, Pistachio	17.5				
Cavatelli, Cime di Rape, Broccoli, Confit Egg Yolk	28				
Sutton Hoo Chicken, Chestnut, Pancetta, Savoy Chou Farci	30				
Cornish Seabream, Fennel, Fregula, Orange, Bouillabaisse	30				
Benington Estate Venison, Pear, Maple, Parsnip, Devils on Horseback	38				
Gloucestershire Old Spot Pork Chop, Burnt Apple	48				
Cornish Brill, Lobster Bisque, Basil	76				
Dry Aged Hereford Rib	100				
Hand Cut Chips	7				
House Side Salad	6.5				
Tenderstem Broccoli, Salami Butter	7.5				
Christmas Pudding Soft Serve	7.5				
Chocolate, Caramel, Hazelnut, Irish Cream	12				
Damson Upside Down-Cake, Blackberry, Sorrel	10.5				
Baron Bigod, Honey, Black Truffle	14				

Weekly specials will run alongside the á la carte menu.

Please notify us of any allergies. Our menu is designed to be enjoyed as a three-course dining experience. All protein is cooked over open fire. Due to the nature of our cooking style, please allow a minimum of 45 minutes when going straight to mains.

Our fish are sustainably caught by day boats using selective fishing methods and may contain small bones. All of our game is wild and may contain shot. We are committed to maintaining full traceability and a responsible approach to sourcing and stock management therefore this may occasionally lead to menu limitations. Collectively we endeavour for our customers to have the same approach to dining for a more sustainable future.

A discretionary 12.5% Service Charge will be added to your bill.