The Elizabeth

Christmas Menu

Avaialble from Friday 27th November 2026

Langham Cuvée	**14.50**	**Idle Leaves**	**14**	**Porto Tonico**	**11**

Toklas sourdough, cultured butter	4.5
Carlingford Lough oyster, pomelo, horseradish	
(Add Axia grapefruit martini - £4.50 / £16)	
Ribollita – classic Tuscan vegetable soup with cavolo nero (v)	12
Chicken liver parfait, white wine jelly, toasted homemade brioche	16
Cumbrian beef tartare, 'nduja mayonnaise, beef dripping toast	16
Classic duck, pork and guinea fowl terrine 'en croute'	18
Salmon rillette with pickled cucumber, dill dashi and warm soda bread	17
Sea bream ceviche with winter radish, pickled buddha hands, delica pumpkin	18
Rabbit, 'It has to be mustard' carrots, persillade	38
Autumn game ragû, hand – cut rigatoni, Parmesan	28
Herefordshire beef chop 'côte de boeuf', red wine jus (700g to share)	98
Butter-roast turkey, roast potatoes, stuffing, pigs in blanket, cranberry and gravy	30
Roasted satay cod, black lentil dhal, baby carrots and curry leaves (n)	33
Lasagna of Jerusalem artichokes, cep puree, pecorino and trompettes	28
Poached salmon, crème fraiche velouté, brown shrimp, scallop and fennel stuffed hispi	36
Koffmann Fries |Braised red cabbage | Charlotte potatoes | Brussel Sprouts, chorizo	all 7
La Fromagerie cheese, per piece	4.5
Chocolate mousse (n)	12
Crème brûlée	12
Apple and blackberry baked alaska	14
Classic sticky toffee pudding, malt ice cream	11

@theelizabethsw1

Please inform us of any allergies and intolerances. An optional 12.5% service charge will be added to your bill.