



THE
MARTINSTM
FESTIVE MENUS



LAURENCE HENRY



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F E S T I V E M E N U S



A L A C A R T E
M E N U

2 Courses £55/

3 Courses £65

T A S T I N G
M E N U

5 Courses

£85 per person

F E S T I V E M E N U S

FESTIVE MENUS



STARTERS

Colston Bassett Stilton Souffle
Red Wine Poached Quince & Walnut
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Chicken Liver Mille-Feuille
Parfait, Clementine & Pickled Cranberry
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Duck & Rabbit Terrine
Walnut Ketchup, Poached Pear, Smoked Duck Ham & Crostini
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Venison Tartare
Pickled Mushroom, Charcoal Emulsion & Nasturtium
🍷🍷🍷

Salt Baked Celeriac
Aged Parmesan, 'Tartare' Dashi & Parsnip
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FESTIVE MENUS



MAINS

Butter Poached Cod
Lobster Ravioli, Red Pepper, Baby Leek & Lobster Bisque
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Assiette of Vale of Belvoir Venison
Jerusalem Artichoke, Hazelnut, Beetroot & Peppercorn Sauce
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Spiced Duck Breast
'Dukkah', Duck Liver, Fondant Potatoes & Chicory
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Hen of The Woods
Pearl Barley, Wild Mushrooms, Aged Parmesan & Pedro Ximinez
🍷🍷🍷🍷🍷

Beef Fillet
Xo, Pot Roast Roscoff Onion & Beef Cheek
(Upgrade To A5 Wagyu Sirloin - Supplement £20)
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SIDES £5 EACH

Glazed beetroot 🍷

Koffman fries

Buttered Cabbage 🍷

Mashed potato 🍷

A LA CARTE MENU

2 courses £55 / 3 courses £65

A LA CARTE MENU

2 courses £55 / 3 courses £65

FESTIVE MENUS



DESSERTS

Sticky Toffee Pudding
Miso Caramel & Vanilla Ice Cream
0 V O

Chocolate Delice
Malt, Hazelnut
O V O

Spiced Apple Parfait
Cinnamon Ice Cream
0 V

Lemon Meringue Tart
Confit Lemon & Raspberry Sorbet
0 V

Grandpas Coffee Ice Cream
Coffee Liquor & Candied Pecans
0 V

Colston Bassett Stilton
Port, Quince, Crackers
V A

Truffled Baron Bigod
Quince & Crackers
V A

FESTIVE MENUS



**TASTING
MENU**

5 Courses

£85 per person

A LA CARTE MENU

2 courses £55 / 3 courses £65

TASTING MENU

5 Courses - £85 per person

F E S T I V E M E N U S



'Bread & Butter'



Mille-Feuille
Chicken Liver, Clementine & Pickled Cranberry



Scallop 'XO'
Cauliflower & Purslane

T A S T I N G M E N U

5 Courses - £85 per person

F E S T I V E M E N U S



Royal Oscietra Caviar*
Hash Brown & Chive Crème Fraiche
**Supplement £15*



Lobster Ravioli
Red Pepper, Lobster Bisque



A5 Wagyu
Sirloin, Xo, Cheek & Onion

T A S T I N G M E N U

5 Courses - £85 per person

FESTIVE MENUS



Chocolate

Hazelnut & Malt



CHEESE COURSE*

**Supplement £15*

Truffled Baron Bigod
Or
Colston Bassett Stilton

TASTING MENU

5 Courses - £85 per person



LAURENCE HENRY



THE MARTINS™

FESTIVE MENUS

A discretionary 12.5% service charge will be added to your bill. Please inform us of any allergies every time you dine with us, as dishes may change. Our kitchens are not allergen-free, and we cannot guarantee complete separation of allergens due to our layout and fresh preparation methods. For ingredient information, please ask a member of our staff, who will be glad to help.

 CELERY  GLUTEN  EGG  FISH  MUSTARD  MILK

 PEANUTS  MOLLUSCS  SESAME  SOYA  SULPHITES

 TREE NUTS  CRUSTACEAN **V** Vegetarian **VE** VEGAN