

NEW YEAR'S EVE MENU

£70 per person

Scallop gratin *kohlrabi, smoked bacon*

Crispy confit chicken wing *poached foie gras*

celeriac remoulade, grapes

Roasted cauliflower soup *tempura cauliflower, shaved winter truffle*

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Hereford beef rump cap *Guinness braised cheek, salt baked heritage carrots,*

Roscoff onion

Fillet of hake *charred radicchio, blood orange*

Butternut squash Stilton & sage pithiviers, *kale & walnut pesto*

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Glazed fig tart *burnt honey ice cream, caramelised walnuts*

Dark chocolate crèmeux *mango, passionfruit, lime*

Blueberry Pavlova

Some of our menu may contain nuts, seeds & other allergens. Wines may contain sulphites. For further details please ask your server. Our fish is responsibly caught from sustainable sources. Consuming raw or undercooked meats, poultry, sea food, shellfish or eggs and unpasteurised cheese may increase your risk of foodborne illness. Includes 20% VAT.

A discretionary service charge of 12.5% will be added to your bill.