



**NEW YEAR'S EVE
7 COURSE TASTING MENU - £100**

MAPLE GLAZED WHOLEMEAL & OAT BREAD

Marmite Butter

DEVONSHIRE CRAB

Roasted hazelnuts, brown crab emulsion, pear, charred spring onion

RABBIT TERRINE

Braised leg, sous vide rabbit loin, tarragon emulsion,
pickled carrot, kohlrabi, bacon

ROSCOFF ONION

Tunworth custard, onion broth, sage

KING SCALLOPS

Café de paris butter, caramelised cauliflower purée, pickled cauliflower,
Apple, squid ink tapioca

FILLET OF BEEF

Ox tail pie carrot ketchup, braised king oyster mushroom, roasted carrot,
pancetta

PISTACHIO MACARON

White chocolate ganache, yuzu gel

CHILLED CHOCOLATE & ORANGE FONDANT

Orange sorbet, chocolate soil

PETIT FOURS