



NEW YEAR'S EVE 5 COURSE LUNCH TASTING MENU - £45

HOMEMADE BREAD

Flavoured butter

CURED MACKEREL TARTARE

White chocolate and caviar, wasabi sauce, sea vegetables

ROSCOFF ONION

Tunworth custard, onion broth, sage

FILLET OF BEEF

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

DARK CHOCOLATE MOUSSE

Caramac feuilletine, cherry sorbet, popping candy



NEW YEAR'S EVE 7 COURSE DINNER TASTING MENU - £115

CHAMPAGNE ARRIVAL

HOMEMADE BREAD

Flavoured butter

CURED MACKEREL TARTARE

White chocolate and caviar, wasabi sauce, sea vegetables

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 tapioka

FILLET OF BEEF

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

PISTACHIO MACARON

White chocolate ganache, yuzu gel

DARK CHOCOLATE MOUSSE

Caramac feuilletine, cherry sorbet, popping candy

NEW YEAR'S EVE TASTER

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