

New Year's Eve Menu

7 course tasting

£120

End a wonderful year on a delectable note, with a range of perfectly prepared dishes for you to enjoy, taking your New Year's Eve celebrations to the next level.

Eat, Drink and Be Merry with us!

While you wait

HOMEMADE BREAD

Spiced lamb brioche,
hung coriander yoghurt



CHEF'S SNACKS

Keema scotch egg,
mango, lime & chilli purée

Feast your eyes on the tasty treats we have waiting for you. Bound to leave a lasting impression and make for a mouthwateringly memorable New Year's Eve...

PAN-ROAST POUSSIN

Truffle and artichoke purée,
braised baby gem, potato gratin,
Parmesan crumble

CURED SEA TROUT

Salt baked candied beetroot,
cucumber, horseradish
buttermilk, pork crackling

ROAST CAULIFLOWER SATAY

Radish, coriander oil,
roasted peanuts



The main event

PAN ROASTED DUCK

Duck leg pastilla, plumb ketchup,
tenderstem broccoli, spiced jus

Dessert

ELDERFLOWER SPONGE

Gooseberry jam, compressed apple,
tuile, milk ice cream

RUBY CHOCOLATE CREMEUX

Matcha and pistachio cake,
white chocolate sorbet, lime gel

All dishes are prepared in a kitchen where all 14 allergens are present. We can adapt dishes to suit allergies, however cannot guarantee traces of allergens will not be present.

Please note some of our vegetarian (V) dishes can be adapted for a vegan (VE) diet. Some dishes can also be adapted to suit a gluten free diet. Please ask a staff member for details.

LARDER

ALL FLAVOUR. NO POMP*.