

# New Year's Eve Menu

*Evening tasting menu*

**£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**

Chef Ethan's rye bread, taramasalata, pickled cucumber, caviar



## **CHEFS SNACKS**

Fish & chip espuma, tartar crumb

*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...*

## **DUCK BREAST**

Chorizo, roast butternut squash puree, pickled baby onions, pistachio



## **ALE BRAISED ROSCOFF ONION**

Beef fat emulsion, blue cheese crumble

## **LOBSTER & CRAYFISH RAVIOLI**

Tomato consomme, pickled vegetables, basil



*The main event*

## **ROLLED BEEF SIRLION**

Boulangère potatoes, salsify, roasted candied beetroot, jus

*Dessert*

## **LARDER FERRO ROCHER**

Caramel sauce

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\*.