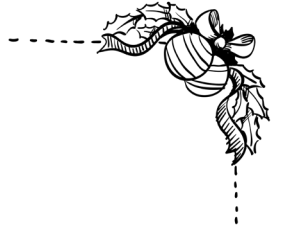


NEW YEARS EVE MENU



BOOK WITH US FOR THIS FESTIVE MONTH AND LET US SPREAD OUR CHRISTMAS CHEER

Nibbleinis

Seared Scallops, cauliflower puree, crispy porkbelly, pickled cauliflower, jus gras

Beef carpaccio, honey and truffle dressing, artichoke, hazelnut, shaved parmesan

Cauliflower foam, roasted beetroot, pistachio & celeriac crisps

Burata, beetroot puree, beetroot trio, (V)

TD&H prawn cocktail, baby gem, grapefruit, caviar, marie rose sauce

Mains

Rack of lamb , truffle mash potato, sprouting broccoli & red wine jus

Roasted cod, Romanesco, mussels, fish velouté

Duck breast swiss chard, Jerusalem artichokes, carrot & orange puree.

Wild mushroom tortellini, truffle and porcini sauce, shaved parmesan V

Porcini, tarragon 'speltotto' watercress V

Desserts

Sticky toffee pudding, caramelised banana ice cream

Dropped ice cream

Porn star martini mousse

Milk chocolate semi freddo, toasted peanut brittle, caramel

Cheese board selected by the chef, with bread, crackers and chutney

£100 PER PERSON

MENU AVAILABLE AFTER 7PM



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

Card details taken when booking. *Pre-order required. We reserve the right to make changes to the menu at any time.

ALLERGIES Gluten Free & dairy free option are available. Some of our dishes may contain fish bones, nut derivatives, our menu descriptions do not list all ingredients, if you have any concerns about allergens, please speak to a member of staff.

