

New Year's Eve MENU

BREAD COURSE

Milk Bread | Honey | Sage & Onion Butter (D, G)

AMUSE BOUCHE

Chicken Liver Parfait "Jammie Dodger" | Cumberland Sauce | Brioche | Crispy Skin (D, E, G, SP)

STARTER

Ricotta & St Ewe Egg Raviolo | Montgomery Cheddar | Onion (E, D, G)

INTERMEDIATE COURSE

Torched Mackerel | Ajo Blanco | Cucumber | Grape (F, N, SP)

MAIN COURSE

Beef Short-Rib | Beef Fat Onion | Hash Brown | Watercress (D, SP, C, M)

DESSERT COURSE

70% Dark Chocolate Delice | Praline Mousse | Toasted Hazelnut | Caramel (E, D, G)

£100 PER PERSON



Please note a discretionary 12.5% service charge will be added to your final bill.

(G) – Gluten, (C) – Celery, (E) – Eggs, (F) – Fish, (P) – Peanuts, (SY) – Soy, (D) – Dairy, (N) – Nuts, (CR) – Crustaceans,
(M) – Mustard, (S) – Sesame, (SP) – Sulphur Dioxide, (MO) – Mollusc

New Year's Eve VEGETARIAN MENU

BREAD COURSE

Milk Bread | Honey | Sage & Onion Butter (D, G)

AMUSE BOUCHE

Wild Mushroom Parfait "Jammie Dodger" | Cumberland Sauce | Brioche (D, E, G, SP)

STARTER

Ricotta & St Ewe Egg Raviolo | Montgomery Cheddar | Onion (E, D, G)

INTERMEDIATE COURSE

Salt Baked Heritage Beetroots | Labneh | Tardivo (D, SP)

MAIN COURSE

Winter Squash Pithivier | Confit Onion | Hash Brown | Watercress (G, D, SP, C, M)

DESSERT COURSE

70% Dark Chocolate Delice | Praline Mousse | Toasted Hazelnut | Caramel (E, D, G)

£100 PER PERSON



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(M) – Mustard, (S) – Sesame, (SP) – Sulphur Dioxide, (MO) – Mollusc