NEW YEARS EVE DINNER

Celebrate New Year's Eve in style with our 5-course tasting menu with matching wines. The evening will be hosted by brothers & co-owners Tom & James Bainbridge. Evening begins at 7pm, sit down 7:30pm.

AMUSE
Crisp beef short rib, French onion & marmite
Brut Reserve, Chapel Down, NV, Kent, UK

STARTER
Miso & lime cured scallops, scallop & shrimp spring roll
No. 6 Fossiles, Cotes de Gascogne, Domaine Haut-Marin 2023

MAIN
Iberico pork fillet, truffle cauliflower, wild mushroom diane sauce
Cabernet Franc / Malbec, Coterie by Wilderberg

DESSERT
12 grape & chocolate trifle
Kingston Black Apple Aperitif, Somerset Cider Brandy Co

CHEESE
Cheese scone, vintage cheddar custard, pineapple jam
Krohn Tawny Port, Portugal

145.00 PER PERSON *(incl. drinks)*
Food only on request.

Please do make us aware of any appropriate allergies or intolerances.
(N) contains nuts *(V)* vegetarian
A discretion 10% service charge is added to restaurant tables.
Patrons – Tom & Jamie Bainbridge