



• **New Year's Eve menu** •

£95pp | Including a glass of champagne

• **Amuse bouche** •

Crab, avocado, caviar

• **Starters** •

**Botanical gin marinated tiger prawns**

Pearl couscous, Devon crab butter, pink scallops

**Venison tartare, scotch quail egg**

Pickled shallots, port gel

**Salt baked beets, Jerusalem artichokes**

Crispy quinoa, red chard, avocado oil (vg)



• **Intermediate** •

**Spiced sweet potato & butternut soup**

Onion flakes, pumpkin essence (vg)



• **Mains** •

**Bourbon marinated English beef fillet**

Burnt brisket, potato gratin, maple carrots, greens, thyme jus

**Black cod**

Tahini celeriac puree, jersey royal potatoes, caviar aubergine, sorrel curd

**Wild mushroom & hazelnut granola wellington**

Chervil mash, winter vegetables, pea emulsion (vg)

• **Desserts** •

**Chocolate fondant**

Wild berry sorbet, orange dust, crushed pecans (vg)

**Black forest**

Old fashioned cherry gel, bourbon vanilla cream, soil



**Blueberry parfait**

Sweet sloe gin, pepper brittle, Earl grey floss

(vg) Vegan

Please make us aware of any allergies or special dietary requirements and our team will prepare something especially for you. All prices include VAT at the prevailing rate. A discretionary 12.5% service charge will be added to your bill, all of which will be shared between the team.