



## New Years Eve Menu

£45 per Person

### Starters

#### **Grilled Octopus Tentacle**

Single Tentacle, House Made Red Pepper Hummus, Grilled Flat Bread

#### **Roasted Beets**

Red & Golden Beets, Grilled Goats Cheese, Walnuts, Honey Drizzle

#### **Open Mushroom Lasagne**

Pea Puree, Oyster Mushroom, Mushroom Bechamel, House Made Lasagne Sheets, Truffle Oil

#### **Katsu Pork Belly**

Slow Cooked & Panko Crumbed Pork Belly, Katsu Curry Sauce, Crispy Kale, Grilled Spring Onion

#### **Duck Croquettes**

Cherry Anise Sauce

### Main Course

#### **Grilled Sea Bass**

Canellini & Chorizo Stew, Salsa Verde, Tenderstem Broccoli

#### **Fillet Steak**

*(£5 Supplement)*

Boulangere Potatoes, Slow Roasted Shallot, Carrot & Anise Puree, Cavalo Nero, Red Wine Reduction

#### **Crab Ravioli**

Crab & Marscapone Ravioli, Lobster Bisque, Samphire

#### **Duck Confit**

Boulangere Potatoes, Green Beans, Red Wine Reduction

#### **Thai Kao Soi**

Thai Coconut Curry, Egg Noodle 2 ways, Tenderstem Broccoli, Roasted Butternut Squash

#### **Beef Short Rib**

Colcannon, Green Beans, Red Wine Reduction

### Dessert

#### **Baked Alaska**

Banana Sponge, Salted Caramel Ice Cream, Italian Meringue

#### **Sticky Toffee Pudding**

Warm Caramel Sauce, Vanilla Ice Cream

#### **Gin & Elderflower Cheesecake**

Brandy Snap, Mulled Wine Poached Plums

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### **Coffee & Macarons**

*A discretionary & optional service charge of 12.5% will be added to your bill.*

*Please notify your waiter of any food allergies when ordering. We cannot guarantee the total absence of allergens in our dishes*