

NEW YEAR'S EVE

EARLY DINNER

£150 WITH A GLASS OF LAURENT-PERRIER CUVÉE BRUT CHAMPAGNE

STARTER

PRESSING OF BLACK LEG CHICKEN & CELERIAC

Baby Leeks, Hazelnut, Warm Brioche

DRESSED CORNISH CRAB

Brown Crab Cream, Kohlrabi, Lemon, Espelette

ROASTED HERITAGE BEETROOTS

Goats Curd, Italian Leaves, Hazelnut

MAIN COURSE

SLOW COOKED FILLET OF SCOTCH BEEF

Chestnuts, Carrot, Braised Beef Pie

FILLET OF WILD HALIBUT

Salsify, Almond, Romanesco, Champagne Sauce

POTATO & SEMOLINA GNOCCHI

Salsify, Artichoke, Cashew Nut Velouté

DESSERT

MILK CHOCOLATE BAR

Hazelnut Praline, Salted Caramel

COCONUT CRÈME BRÛLÉE

Mango, Lime, Yuzu Sorbet

SELECTION OF SEASONAL BRITISH CHEESES

Grapes, Crackers, Celery

Food allergies and intolerances: Should you have any questions regarding the content or preparation of any of our food please ask one of our team.
A 15% discretionary service charge will be added to your final bill. All prices include VAT.

NEW YEAR'S EVE EARLY DINNER VEGAN MENU

£150 WITH A GLASS OF LAURENT-PERRIER CUVÉE BRUT CHAMPAGNE

STARTER

MISO GLAZED AUBERGINE
Chestnuts, Truffle, Roasted Onion Broth

ITALIAN WINTER LEAVES
Cashew Curd, Clementine, Fennel

MAIN COURSE

TRUFFLED CELERIAC & GOLDEN BEETROOT CROUSTILLANT
Caramelised Celeriac Purée, Celeriac Jus

BRAISED WHITE ONION
Tapioca Crisp, Root Vegetables, Trompette Mushrooms

DESSERT

HAZELNUT TARTLET
Citrus, Cranberry, Pine Sugar

DARK CHOCOLATE BÛCHE DE NOËL
Chestnut, Blackcurrant, Oat Milk Ice Cream