



New Year's Eve Menu

Amuse Bouche

Buckwheat blini, trout pastrami, creme fraiche, caviar | **d, f**

Confit potato, hot honey, goats curd | **d, v, vgo**

Starters

Roasted Orkney scallop in shell, Iberico ham, sauce vierge | **m**

Cured beef fillet, celeriac remoulade, oregano, pine nut dressing | **n, cy, d**

Roasted beetroot, krispy kale, pickled shimeji mushrooms, tomato, olive oil snow | **sp, vg**

Palate Cleanser

Yuzu sorbet, compressed watermelon

Mains

Wild seabass, girolles, sea aster, cauliflower puree, lobster sauce | **d, c**

Roast duck, krispy kale, confit duck croquet, blackberry salt baked celeriac | **cy, e**

Roast squash, rainbow chard, quince aioli, toasted bulgur wheat | **e**

Desserts

Dark chocolate tranche, vanilla cream, chocolate soil, cherry gel | **d, e**

Tonka bean & passionfruit panna cotta, caramelised white chocolate, sable crumble | **d, g, dfo**

Tunworth, crispy brioche, poached apricots, roasted walnuts, pickled golden raisins | **g, d, n, sp**

If you have any allergies or dietary requirements please speak to a member of staff

Gluten - g | Crustaceans - c | Eggs - e | Fish - f | Molluscs - m | Soybeans - s | Peanuts - p | Nuts - n | Milk - d
Celery - cy | Mustard - md | Sesame seeds - ss | Sulphites - sp | Lupin - l | Vegetarian - v | Vegan - vg | Gluten free - gf
Vegan option available - vgo | Gluten free option - gfo | Pescatarian option available - psc