

THE POTTING SHED

New Year's Eve

STARTERS

Creamy Burrata

Yorkshire Rhubarb & Basil

Salad of Crispy Duck

Watermelon, Radishes & Hoisin

Carpaccio of Sea Bream

Wasabi Yoghurt & Winter Citrus

Pumpkin Soup

Smoked Chestnuts, Garlic Butter, Crispy Sage

MAINS

Grilled West Country Veal

*Rosemary & Lemon
£5 Supplement*

Greedy Carver Duck

Blackberry & Beetroot

Roasted Halibut

Caviar Butter Sauce

Fazzoletti Pasta

Wild Mushrooms & Truffle

For the table

50/50 Mash, Steamed Spinach, Roasted Carrots, Honey & Zaatar

PUDDING

Valrhona Chocolate Fondant

Miso Caramel & Vanilla Ice Cream

Yorkshire Rhubarb Sorbet

Champagne Float

Caramelised Lemon Tart

Winter Berries & Clotted Cream

Farmhouse Cheeses

*Homemade Chutney & Warm Fruit Loaf
£3 Supplement*

Three courses for £60



Scan the QR code for
a list of allergens

We work in a kitchen that processes allergenic ingredients, and we do not have a specific allergen free zone or dedicated fryers. We are not a nut free establishment and nuts form part of our menus and are offered freely throughout the restaurant and bars. If you have any specific allergies or concerns, please let us know and we'll do our best to help. VAT is included at current rate. A discretionary 12.5% service charge will be added to your bill.