



New Year's Eve Set Menu

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£65

Glass of NV Billecart-Salmon "Brut Réserve" Brut Champagne on arrival

Roasted Ironbark pumpkin soup [v]
truffle crisp & chives

Seared Galloway beef fillet
aged Cornish Gouda, walnut & winter truffle

Poached native lobster
pickled peach & cucumber, samphire & shellfish sauce

Wild mushroom & tarragon tart [vg]
roast chestnuts

6 Rock Oysters

45 day aged Dexter beef fillet
blackberry & celeriac tart, winter kale & red wine sauce

Roast Cornish halibut
winter greens, mussel & dill cream

Kinderton Ash goat's cheese & spinach Wellington [v]
apricot & beetroot

Thyme-roasted Jerusalem Artichoke [vg]
Cox apple, butternut squash, kale & smoked spinach

Dark chocolate mousse
winter berries & house-made honeycomb

'Sipsmith Sloe Gin' berry & lemon posset
meringue & lemon balm

Ginger sticky toffee pudding
salted caramel sauce

Caramelised pear crumble [vg]
house-made cinnamon spiced custard

La Fromagerie British cheese selection (£5 Supplement)
house-made quince jelly, poached grapes, apple cider chutney

An optional 12.5% service charge will be added to your bill.
Please inform us if you have any dietary or allergen requirements. Menu is subject to change.