
NEW YEAR'S EVE MENU

£95

Glass of Moët & Chandon Brut Imperial

Amuse-bouche

STARTERS

Scallop - *almond, celeriac, blueberries*

Duck - *strawberries, fennel, hazelnut*

Tomato - *pumpkin seeds, olives, goat's curd, wild herbs*

MAINS

Pork belly - *quince, carrot, fennel*

Turbot - *turnip, parsley, girolles*

Pearl Barley - *celeriac and morels risotto, aged pecorino*

DESSERTS

White chocolate bauble - *lemon balm, coconut, raspberry*

Whiskey and chocolate cremeux - *coffee, caramel*

Confit pear - *honeycomb, brown bread ice cream*

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Mince pies - *tea, coffee*

Add a cheese course £8

Cheese selection- *quince, celery, crackers*

All prices are inclusive of vat at 20%.
A discretionary service charge of 12.5% will be
added to your final bill.



If you have an allergy to any food product or
dietary requirement, please advise us prior to
ordering.

