



New Year's Eve

4 courses £70pp

On Arrival

Glass of Perrier Jouet Champagne



To Begin

Diver scallop, marinière velouté, Serrano ham crisps (gif)

Jerusalem artichoke soup, chanterelle mushrooms, black truffle shavings (pb)

Rabbit & pistachio terrine, sourdough, Marmite butter

Salt-baked beetroot, grapes, Rosary ash goats cheese tart, piquillo pepper sauce (gif)



The Main Course

Barolo braised Lamb shank, roast butternut squash, pearl barley risotto,
grain mustard & gremolata

Hake, clam, prawn & chorizo stew, lemon & saffron potato mousseline (gif)

8oz Ribeye steak, chips, watercress & béarnaise sauce (gif)

Portobello mushroom & butternut squash Wellington, salsify, maple glazed carrots
& parsnips, braised red cabbage, charred leeks & red wine Jus (pb)



A Sweet Treat

Coffee crema Catalana & barquillo cigars

Chocolate fondant, hazelnut praline & white chocolate ice cream

Nashi pear and pink lady crumble & Madagascar vanilla ice cream (pb) (gif)

Satsuma posset, macerated blueberries & short bread biscuits

If you have specific dietary requirements or require allergy information, please ask
Please be aware that food containing allergens is prepared and cooked in our kitchen.

A discretionary 12.5% service charge will be added to your bill.

V (vegetarian) PB (plant based) GF (gluten free)