

NEW YEAR'S EVE MENU

STARTERS

Duck liver parfait, fig & onion chutney, toasted brioche
Charred tenderstem broccoli, roasted garlic, walnuts, buckwheat (pb/df)
Potted Fuller's River Test smoked trout, cucumber, watercress & crème fraiche (gf)

INTERMEDIATE

Prosecco float, raspberry sorbet (pb/df/gf)

MAINS

Fillet of beef Rossini, potato rosti, roasted shallots, spinach & bone marrow sauce (gf)
Torched cod fillet, pickled tomato relish, cavolo nero, watercress (df/gf)
Twice-baked blue cheese soufflé, Mornay sauce, spiced piperade (v)

PUDDINGS

Milk chocolate mousse, praline, feuilletine & Arriba chocolate parfait, matcha macaroon
Poached berries, yuzu gel, hazelnut crumb (pb/df/gf)
Lemon syllabub, clotted cream shortbread & white chocolate parfait (gf)

CHEESE

Selection of British cheese, date chutney & grapes (v)

£48pp



If you require information regarding the presence of allergens in any of our food or drink, please ask your server.
While a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be at risk of cross contamination.
(v) vegetarian (pb) plant-based (df) dairy free (gf) gluten free. Discretionary service charge of 12.5% may be added, ask for details.