



New Year's Eve Dining Menu

3 courses £95 per person



Burrata, Radicchio, orange, walnut pesto (V)

Beef carpaccio, black truffle, Parmesan, rocket

Sea bass ceviche, passion fruit, avocado, chilli, plantain crisps

Slow roasted beetroot, coconut & smoked chilli soup, beetroot bhaji (VG)

Oak smoked salmon, prawns, potato rosti, chive creme fraiche, salmon caviar

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Spiced duck breast (pink), green paw paw salad, duck leg wonton

Jerusalem artichoke and salsify risotto, black truffle and Pecorino Romano

Fillet of beef, roast garlic creamed potato, buttered spinach, peppercorn sauce

Mushroom & goats cheese Wellington, truffle oil, chestnuts, sage & creme fraiche (V)

Surf 'n' turf: 450g sirloin, whole garlic butter lobster, truffled Mac 'n' cheese (for 2 to share)

Miso-baked fillet of halibut, crab, lemongrass & lime leaf broth, sticky coconut rice, pak choi

Grilled rare breed beef tomahawk, beef dripping chips, watercress & bearnaise (for 2 to share)

Roast cauliflower, chilli, honey, coconut, cashews & sesame (VG)

Fries | 4.5

Minted new potatoes | 5

Truffle & parmesan fries | 6

## SIDES

Mixed leaf salad | 4

Rosemary focaccia, Olive oil, balsamic | 4

Spring greens, chipotle butter | 4

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PBJ cheesecake, peanut butter, raspberry jelly

Colston Basset stilton, quince jelly, oatcakes

Clementine panna cotta, mulled wine poached pear, biscotti

Dark chocolate fondant, brownie chunks, boozy cherries, honeycomb

Marinated pineapple carpaccio, yuzu, coconut sorbet, pistachio praline (VG)

V Vegetarian | VG Vegan | G Gluten Free

suming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness. Should you have any dietary requirements, please ask your server who will be happy to discuss them with you.

All prices include VAT. A discretionary rate of 12.5% will be added to the bill.

