

NEW YEAR'S EVE

MENU

Davy's Célébration Champagne NV France 12% VE.

STARTERS

Crispy lamb Kiev, anchovy, pea and mint

Chapel & Swan oak smoked salmon bruschetta, quail egg and king prawn

Burrata with burnt orange, sage croutons, heritage tomato, crushed fennel seed and coriander dressing v.

Mount Brown Sauvignon Blanc 2018 Waipara, New Zealand 13% VE.



SECOND COURSES

Cornish hake, braised leeks, lime butter sauce

Parmesan and Cheddar croquettes, baby gem, smoked chilli aioli, Parmesan crisp v.



MAIN COURSES

Char-grilled Donald Russell grass-fed 240g rib eye steak, gratin potatoes, king oyster mushrooms and spinach (£4 SUPPLEMENT)

Slow cooked pork belly porchetta, Rosemary potatoes, grilled fennel

Red onion and artichoke tart, roasted candy beetroot and radishes v.

Château Laujac 2014 Médoc, Bordeaux, France 13.5%

or

Petit Chablis Domaine d'Elise 2018 Burgundy, France 12.5% VE.



DESSERTS

Set vanilla coconut yoghurt, honeycomb, rhubarb

Dark chocolate fondant, winter berries v.

Dorset Blue Vinny, quince cheese, roasted grapes

DV by Doisy Védrières 2015 Sauternes, France 13% (37.5cl)



TEA OR COFFEE

FOUR COURSES £60.00 • ACCOMPANYING WINES £36.00

Please select one dish from each section

VE. VEGAN

Should you require any allergy information on any of our dishes please ask a member of the team. All prices include VAT at 20%.
A discretionary 10% service charge will be added to your bill.