



NEW YEAR'S EVE MENU

STARTER

SEABASS CEVICHE

Lemon Dressing, Pomegranate, Red Chilli, Thyme Leave

HEREFORD BEEF CARPACCIO

Pickled Walnuts, Parsley & Smoked Mayonnaise

ROASTED HERITAGE BEETS

Pickled Shallots, Endive Leaves, Walnuts, Orange Dressing, Goat Cheese

MAIN

CHICKEN MILANESE

Rocket, Capers, Tomato Parmesan Salad & Truffle Mayonnaise

CHEF'S RISOTTO (V)

Seasonal Risotto (details upon request)

WILD CORNISH SEA BASS

Spinach, Ratte Potato, Pumpkin & Sea Herbs

32 DAY DRY AGED RIB EYE OF HEREFORD BEEF 250 GRAMS

Rocket Salad, Potatoes & Béarnaise Sauce

HALF LOBSTER

Thermidor or Grilled served with Triple Cooked Chips, Lemon, Garlic Butter & Watercress Salad

All prices are inclusive of VAT | A 15% service charge will be added to your bill

If you have any dietary allergies, please inform your waiter | (V) Vegetarian (Vg) Vegan (Gf) Gluten free (Df) Dairy Free



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◆ SIDE ◆

One side included per person

CHARGRILLED TENDER STEM BROCCOLI £8
Chili, Lemon, Garlic & Olive Oil

ROCKET AND PARMESAN SALAD £8

TRIPLE COOKED TRUFFLE FRIES £10

🔒 DESSERT 🔒

VEGAN PEAR TARTE TATIN (VG)
with Vegan Vanilla Ice Cream & Raspberry Purée

VANILLA CHEESECAKE
with Cherries in Light Syrup

VEGAN CHOCOLATE AND RASPBERRY MOUSSE (VG)
Vegan Chocolate Ice Cream, Raspberry Purée (Vg)

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