

N°3

NEW YEAR'S EVE MENU

CANAPÉS

Tunworth cheese & pickled walnut gougère

Tartlet of dry aged steak tartare, horseradish & parmesan

Devon crab, apple pain perdu, brown crab mayo

MAIN MENU

STARTER

Cured Scottish salmon, burnt apple, whey dashi, dill oil

MAIN

Steak au poivre, boulangère potatoes, beetroot ketchup

PRE-DESSERT

Vanilla “cheesecake”, clementine sorbet

DESSERT

Dark chocolate ganache, salted caramel, honeycomb

Pettit fours

Before you order your food and drink, please inform a member of the team if you have a food allergy or intolerance.
An adult's recommended daily allowance is (2000 Kcal). Tables are subject to a discretionary service charge of 12.5%
(v) vegetarian (ve) vegan.



NEW YEAR'S EVE VEGETERIAN MENU

C A N A P É S

Tunworth cheese & pickled walnut gougère

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Sun - dried tomato & red pepper arancini

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Torched fig, pistachio, sumac, yogurt

M A I N M E N U

S T A R T E R

Heritage carrot terrine, carrot top pesto, pickles

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M A I N

Goats cheese raviolo, celeriac velouté, girolles, black truffle

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P R E - D E S S E R T

Vanilla “cheesecake”, clementine sorbet

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D E S S E R T

Dark chocolate ganache, salted caramel, honeycomb

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Pettit fours

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