



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

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

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Steak au poivre, boulangère potatoes, beetroot ketchup

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Vanilla “cheesecake”, clementine sorbet

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Dark chocolate ganache, salted caramel, honeycomb

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Petit 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 VEGETARIAN MENU

C A N A P É S

Tunworth cheese & pickled walnut gougère
Sun - dried tomato & red pepper arancini
Torched fig, pistachio, sumac, yogurt

M A I N M E N U

Heritage carrot terrine, carrot top pesto, pickles

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Goats cheese raviolo, celeriac velouté, girolles, black truffle

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Vanilla “cheesecake”, clementine sorbet

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Dark chocolate ganache, salted caramel, honeycomb

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Petit fours