



New Years Eve Tasting Menu

Accompanying Flight of Six Wines (Optional)

Chef's special tasting menu is compiled from the very freshest produce and includes an appetiser, 7 courses followed by tea & coffee with petits fours. The menu can be enjoyed with a specially chosen flight of 7 matched wines.

Amuse Bouche

Roasted Jerusalem Artichoke Soup, Mushrooms, Crispy Artichoke, Fresh Truffle

Salt Baked Kohlrabi, Wild Mushroom Ketchup, Pickled Kohlrabi, Cavolo Nero, Hazelnuts

Seared Scallop, Celeriac, Apple, Almonds, Sea Vegetables

Roast Herefordshire Sirloin, Slow Cooked Shin, Leek, Turnip, Potato Terrine, Beef Sauce, Fresh Truffle

Passion Fruit and Pineapple Mille Feuille

Dark Chocolate Cremeux, Clementine, Honeycomb, Caramelised White Chocolate

Artisan Cheeses, Celery, Grapes, Pear and Ginger Chutney, Savoury Crackers

Coffee or tea with home-made petits fours

Flight of Wines

A 70ml serving of wine, or a 50ml serving of fortified wine, has been selected to accompany each dish. The wine recommendations have been selected based on their origin, characteristics and compatibility with the dishes.

A full list of allergens is available on request. Please let us know if you have any allergies or dietary requirements. All our fish is line caught and in keeping with sustainable fishing guidelines. We have checked with our suppliers and as far as we can tell we serve no genetically modified foods. Meat is cooked medium-rare unless otherwise requested. Service charge is not included.