



New Years Eve Tasting Menu

Accompanying Flight of Six Wines

£140

£40 (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 6 matched wines.

Canapes:

Howley's Honey & Truffle Glazed Gougère, Cheddar Custard
Trealy Farm Fennel Salami, Marinated Olive
Parmesan Sable, Chive Fromage Blanc

Seared Scallops, Sweetcorn Puree, Popcorn Shoots, Torched Corn Riblets, Sweetcorn Salsa

Venison Tartar, Pickled Shallot, Mustard Emulsion, Elderberry Gel, Cured Egg Yolk, Yarrow

Sea Bream 'Au Pistou' Aged Parmesan, Poached Mussels, Basil, Allium

Treacle Glazed Herefordshire Beef, Braised Ox Cheek & Bone Marrow Bon Bon, Truffled Pomme Puree, Black Garlic, Braised Beer Onions, Alexanders

Mulled Wine Sorbet, Crème Fraiche Mousse

Dark Chocolate Cremaux, White Chocolate Ice Cream, Milk Chocolate Ganache, Chocolate Soil, Chocolate Glass.

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.