



# NEW YEAR'S EVE MENU

£135 PER PERSON

## AMUSE

Quail Egg sour cream, exmoor caviar

## STARTER

Hand-Dived Scallop blackberry, meyer lemon, garlic

## MAIN

Hereford Dry Aged Beef Fillet kale, morel, jus

## PRE-DESSERT

Blood Orange Granita white chocolate

## DESSERT

Baked SeaCo sour cherry, vanilla ice cream, honeycomb, toasted meringue

If you have any allergies or intolerances, please speak to a member of our team about your requirements before ordering. A full list of allergens contained in each dish is available upon request. All prices are in GBP and are inclusive of VAT at the current prevailing rate. Please note all menus are seasonal and subject to change and a discretionary service charge of 15.5% will be added to your bill.