

# New Year's Eve Menu

£135 per person

Includes a complimentary glass of Laurent-Perrier La Cuvée Brut, NV

## Amuse

**New Potato Confit** | exmoor caviar, crème fraîche, chives (gf)

## Starter

Please select one

**Forest Mushroom Tart** | rosemary, vegan puff pastry (vg)

**Cured Loch Duart Salmon** | lemon, soda bread

**Hand Dived Sea Scallop** | apple, hazelnuts, brown butter (gf)

## Main

Please select one

**Salt Baked Celeriac** | winter black truffle (vg, gf)

**Cornish Stonebass** | beurre blanc, roe, sea herbs

**Hereford Beef Fillet** | pressed potato, morel mushroom, jus (gf)

## Pre Dessert

**Blood Orange Granita** | campari, shaved white chocolate (v, gf)

## Dessert

**Baked SeaCo** | vanilla ice cream, sour cherry, toasted meringue, gold leaf (v, gf)

(v) vegetarian (vg) vegan (n) nuts (gf) gluten-free

If you have any allergies or intolerances, please speak to a manager 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 rate.

Please note that a discretionary service charge of 13.5% will be added to your bill.