

New Year's Eve Menu

£135 per person

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

Amuse

New Potato Confit | exmoor caviar, sour cream, chives

Starter

Please select one

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

Yellowfin Tuna Carpaccio | duck liver, chives, extra virgin olive oil

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

Main

Please select one

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

Poached Halibut | champagne beurre blanc, roe, sea herbs (gf)

Hereford Beef Fillet | wild mushroom, sauce diane (gf)

Dessert

Black Forest Chocolate Mousse | gold leaf, sour cherry (v, gf)

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

Menus are seasonal and subject to change. Not valid in conjunction with any other offer or discount. Please inform a manager of any allergies or intolerances before ordering – a full allergen list is available on request. Prices are in GBP and include VAT.

A discretionary 13.5% service charge will be added to your bill.