

New Year's Eve Menu



Glass of champagne or a cocktail of choice on arrival

Amuse Bouche

Wild mushroom & pecorino croquette (pb optional)

First course

Salt baked beetroot, cashew ricotta, pickled rainbow beets & walnut ketchup (pb)

Gin & lime cured salmon, dill mousse, soured salsify, melba toast

Smoked duck, celeriac remoulade, orange gel & truffle crisps

Second course

Long-horn beef wellington, wilted kale, pomme dauphinoise
chips & bordelaise jus

Black miso Devonshire cod, sesame glazed baby carrots, confit potato fondant

Hisspi cabbage, bagna cauda, crispy lilliput cappers, split herb oil (pb)

Third course

Crème Catalana, blood orange & pistachio shortbread

Rhubarb crumble & granny smith sorbet (pb)

Chocolate fondant, Cornish clotted cream

Petit fours with tea & coffee

£70 per person

(childrens menu also available)