



New Years Eve 2024

Glass of champagne

creamy white bean & rosemary soup, shaved truffle (gf)

devon crab, saffron & tomato tart with rocket (n)

foie gras torchon, poached pear in sherry, sourdough toast

mint & garlic marinated feta, golden beetroot, balsamic red onions, watercress, marcona almonds (gf)(n)

blue fin tuna tartare, avocado, capers, red onion, crème fraiche, caviar (gf)

roast guinea fowl breast, parsnip puree, shaved porcini, garlic spinach (gf)

mustard lamb rump, potato & rosemary gratin, minty green beans (gf)

salmon & grilled vegetables en croute, harissa sauce, rosemary baby potatoes

lemon sole, parsley mash, samphire, champagne butter sauce (gf)

jerusalem artichoke, cavallo nero, portobello mushrooms, leeks risotto (v)(gf)

dark chocolate tart, honeycomb ice cream, caramel sauce (n)(gf)

baked vanilla cheesecake, mulled fruits (n)

buttermilk pannacotta, clementine poached rhubarb (gf)

selection of Neals yard cheeses with grapes & biscuits

selection of sorbet (gf)(v)

tea, coffee, tisanes (n)

1st sitting £60

2nd sitting £90

(gf) gluten free **(n)** contains nuts **(v)** vegan

an optional gratuity of 13.5% will be added to your bill
please note we cannot guarantee the absence of traces of nuts in any of the above dishes
for allergy or food intolerance information please ask a member of staff#

