



New Year's Eve Tasting Menu

CHEDDAR CHEESE SCONE

Beef and 36 Month Aged Parmesan Cappuccino

LINGUINI

Winter Truffle & Fine Herbs

ATLANTIC COD

Beaufort, Lovage & Cauliflower

VENISON

Oxtail, Smoked Foie Gras, Malt

GRAPEFRUIT

Champagne & Pink Peppercorn

64% VALRHONA MANJARI

Hazelnut, Banana, Passion Fruit

SWEETS

For advice on our ingredients regarding food allergies and intolerances, please speak to a member of our team who will be able to assist. Foods described in this menu may contain nuts. Menu can be adapted to be suitable for dietary requirements such as vegetarian, vegan, gluten Free, etc.



New Year's Eve Allergen Free Tasting Menu

WARM BREAD

Roast Onion, Caraway, Thyme

JERUSALEM ARTICHOKE

Black Garlic, Nasturtium & Jam

RISOTTO

Celeriac, Hen of the Woods, Fine Herbs

BRASSICAS

Chervil Root, Malt, Pickled Onions

GRAPEFRUIT

Champagne, Pink Peppercorn

64% VALRHONA MANJARI

Caramel, Banana, Passion Fruit

SWEETS

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