



New Year's Eve

31st December 2022

£80 PER PERSON
OPTIONAL WINE FLIGHT £30

SNACK	Pikelet with cured seatrout, cream cheese and caviar
STARTER	Truffled Jerusalem artichoke velouté, crispy egg, charred onions, lovage oil <i>Sebastien Vaillant, Valencay, Loire, France, 2021</i>
FISH	Halibut, celeriac fondant, hen of the woods mushroom, Champagne chicken sauce, fresh chestnut <i>Clarksburg, Chenin Blanc / Viognier, Napa Valley, USA, 2021</i>
MAIN COURSE	Roasted venison loin, salsify and butter tarte fine, hazelnut, pickled pear, red wine sauce <i>Massolino, Dolcetto, d'Alba, Piedmont, Italy, 2021</i>
PRE-DESSERT	Blood orange, whisky and mint granita
DESSERT	Apple tarte Tatin with vanilla ice cream <i>Peter Lehmann, Botrytis Semillon, Barossa Valley, Australia, 2021</i>
SWEET	Salted orange and pecan and dark chocolate fudge

All ingredients subject to availability. We cook with all allergens in our kitchen. If you have an allergy or any dietary requirement; please speak with a member of the team who will be happy to assist.
A discretionary 10% service charge will be added to your bill.