



# New Year's Eve

£45

## Nibbles

*Served with a glass of bubbles on arrival*

- Crispy duck croquette with herb mayonnaise (gf)
- King prawn, cherry tomato & basil skewer with avocado puree (gf)
- Maple roasted fig, pistachio & pomegranate bite (pb) (gf)



## Starters

- Roasted butternut squash & thyme soup, walnut & parsley pesto with truffle oil (pb) (gf)
- Crispy soft-shell crab, pickled kohlrabi slaw, miso & tomato mayo (gf)
- Chicken liver parfait, quince jelly, baby capers with sourdough toast



## Mains

- Roasted salmon with pistachio crust, celeriac puree, tender stem broccoli & cherry tomatoes on the vine (gf)
- Charred hispi cabbage with miso butter, Puy lentil broth, braised leeks, kale & seed pesto with leek ash (pb) (gf)
- Fillet of beef Wellington, potato gratin, spinach, roasted carrots & port jus



## Puddings

- Irish cream liqueur profiteroles with toffee sauce & whipped cream (v)
- Flourless chocolate & orange cake, Madagascar vanilla ice cream & kumquat marmalade (pb) (gf)
- Roasted fig tartlet, brandy clotted cream (v)

If you have specific dietary requirements or require allergy information, please ask  
Please be aware that food containing allergens is prepared and cooked in our kitchen.

A discretionary 12.5% service charge will be added to your bill.

V (vegetarian) PB (plant based) GF (gluten free)