



NEW YEARS EVE

Four courses £75

FOR THE TABLE

House made oat and treacle bread, beef dripping butter

STARTERS

Dorset Blue Vinny mousse, caramelised cinnamon pears, candied pecans, fennel crackers

Raw scallop, compressed cucumber, apple dressing, crème fraîche, fennel oil

Duck liver parfait, kumquat jelly, sweet and sour chicory, hazelnut, duck fat milk bread

MAINS

Halibut, confit leeks, crispy kalettes, champagne and caviar sauce *DF*

Dry aged fillet of beef, roasted roscoff onion, beef fat potato rosti, winter greens, truffle butter sauce *GF*

Chilli roasted squash, crispy fried oyster mushrooms, pinenut cream, kale, sage pesto *GF DF VE*

Rhubarb sorbet, stem ginger crumble *VG*

DESSERTS

Millionaires cheesecake, popcorn gelato

Date and tonka bean crème brûlée, clementine sorbetto

Westcombe cheddar, quince membrillo, rosemary cracker

To finish a glass of bubbles and fireworks at midnight

Before placing your order, please inform a member of our team if you have a food allergy, we are not a gluten & nut free kitchen.

There is a discretionary 10% service charge added to your bill.

(GF) Gluten free, (VG) Vegetarian, (DF) Dairy free, (VE) Vegan

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