



NEW YEAR'S EVE DINNER MENU

31st December 2021

AMUSE BOUCHE

*Ashlynn goat cheese, beetroot macaroon or
Beetroot macaroon with fennel seeds (VE)*

*Handpicked crab Shiso leaf roll or
Spicy avocado Shiso leaf roll (VE)*

STARTERS

*Jerusalem artichoke soup (VE)
Preserved lemon dressing, chives oil, hazelnut crumble, winter truffle*

*Chalk steam trout
Beetroot, Bramley apple, horseradish creme fraiche, dill oil*

MAINS

*Duck breast in Dukkah spice
Plum puree, endives, beer pickled onion, fermented garlic, jus*

*Cod, smoked mussels
Champagne sauce, cucumber, sea herbs, caviar, dill oil*

*Dukkah cauliflower steak (VE)
Cauliflower and turmeric puree, pickled shallots, cappers, coriander, chives oil*

CLEAN YOUR PALATE

Limoncello granita

DESSERT

*Dark chocolate mousse
sea salt, chocolate soil, sorrel sorbet*

TO FINISH

Tea or coffee with Champagne macaroon

SIDE ORDERS

Seasonal vegetables £4.50

House salad £4.50

Chunky chips £4.50

£135 per person

Items marked with a (v) are suitable for vegetarians. Please notify your server of any specific food allergies you may have. The food and beverage team will do their best to provide you with the information that you need to help you to make your choice of food. A 15% discretionary service charge will be added to your bill.