

New Year's Eve Menu

£135 per person

Includes a complimentary glass of Laurent-Perrier La Cuvée Brut, NV

Amuse

New Potato Confit | exmoor caviar, crème fraîche, chives (gf)

Starter

Please select one

Forest Mushroom Tart | rosemary, vegan puff pastry (vg)

Cured Loch Duart Salmon | lemon, soda bread

Hand Dived Sea Scallop | apple, hazelnuts, brown butter (gf)

Main

Please select one

Salt Baked Celeriac | winter black truffle (vg, gf)

Cornish Stonebass | beurre blanc, roe, sea herbs

Hereford Beef Fillet | pressed potato, morel mushroom, jus (gf)

Pre Dessert

Raspberry Parfait | mint (v, gf)

Dessert

Chocolate Mousse | sour cherry, gold leaf (v, gf)

(v) vegetarian (vg) vegan (n) nuts (gf) gluten-free

If you have any allergies or intolerances, please speak to a manager about your requirements before ordering. A full list of allergens contained in each dish is available upon request. All prices are in GBP and are inclusive of VAT at the current rate.

Please note that a discretionary service charge of 13.5% will be added to your bill.