



New Year's Eve

31st December 2022

£60 PER PERSON
OPTIONAL WINE FLIGHT £30

SNACKS	<p>Pork scratching with chorizo mayo and fried Valencian almonds</p> <p>Cumin poppadom, broad bean and green tomato chutney, chilli and carrot pickle</p>
STARTER	<p>Potato and dill tortellini, hazelnut cream, potato velouté, shallot and truffle</p> <p><i>Fairview, Chenin Blanc, South Africa</i></p>
FISH	<p>Miso glazed salmon, Thai broth, pickled daikon radish, crispy glass noodles</p> <p><i>Mount Horrocks, Clare Valley, Riesling, Australia</i></p>
MAIN COURSE	<p>Beef fillet, truffle and Parmesan polenta, roasted oyster mushroom, sauce bordelaise, "seaweed"</p> <p><i>Massolino, Dolcetto d'Alba, Piemonte, Italy</i></p>
PRE-DESSERT	<p>Apple sorbet, digestive biscuit, fresh blackberry</p>
DESSERT	<p>Tiramisu tart, Marsala ganache, espresso and muscovado cream</p> <p><i>Rutherglen Muscat, Chambers, Australia</i></p>
SWEET	<p>Dark chocolate and sea salt fudge</p>

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.