

New Year's Eve 2024



Glass of Fizz

Apple & roast parsnip soup, bread (v)

Mulled wine pear, pickled candy beetroot, endive, spiced walnuts, radicchio (v gf n)

Salmon gravadlax, apple & cucumber tartare, horseradish, blinis, blueberry sauce, olive oil snow

Seared scallops, cauliflower puree, crispy shallots, tapioca, pea shoots (gf)

Charcuterie, cornichons, caperberries, pickles

Beetroot gnocchi, roasted squash, Provençal tomato, basil, pistachio, goats cheese (n)

Seared seabass, bouillabaisse, braised fennel, prawns, samphire (gf)

Steamed lemon sole, Parisienne potato, braised leeks, pea shoots, lemon & caper butter, caviar (gf)

Roast guinea fowl breast, Hasselback potato, winter greens & pancetta, red cabbage puree, crispy stuffing

Mustard marinated lamb rump, mashed potato, green beans, red currant jus (gf)

Ginger cake, ginger syrup, white chocolate ice cream

Vegan chocolate pot, candied orange & clementine (gf v)

Poached plum frangipane tart, brandy cream (n)

Sticky toffee pudding, vanilla ice cream, caramel sauce

Sorbets & ice cream (gf v)

Tea & coffee

3 courses for £65

(gf) gluten free (v) vegan (n) contains nuts

Please let one of the waiting staff know if you have any allergies, we cannot guarantee the absence of traces of nuts in any of our dishes.

A discretionary 12.5% service charge has been added to your bill.