

New Year's Eve

7.00 for 7.30pm

Pink Grapefruit and Champagne Foam

Nyetimber, Classic Cuvee N. V., West Sussex, England 125ml £12.00

Cured Chalk Stream Trout

Smoked Cod Roe, Pickled Beetroot

Roast Jerusalem Artichoke

Chicken Liver, Hazelnuts, Truffle

Cyclus, Avondale Estate, Paarl, South Africa 125ml £9.50

Wild Bass

Saffron Mussels Cream, Sea Lettuce

Roast Venison Loin

Chestnut, Parsnip, Kale

Margaux AC 1998, Grand Cru Exceptionnel, Chateau Bel Air Marquis d'Aligre, Bordeaux, 125ml £18.00

Blue Whinnow

Rye Bread, Pickled Pear

Fonseca Vintage Port 1997 50ml £8.00

Douglas Fir

Blackberry, Yoghurt

Dark Chocolate

Fig, Almond

Domaine Du Trapadis, Rasteau, Southern Rhone, France 70ml £7.00

£100.00

Wine Flight £50.00

Hot Drinks and Petit Fours £4.95

We will be pleased to amend this menu for specific dietary needs/allergies with advance notice. Please give details of your requirements when booking so that we may apply the same creativity and attention to all our dishes.

All prices are inclusive of VAT. Service is not included. All gratuities are shared amongst our team. For groups of six or more a discretionary 10% service charge is applied.