



NYE  
SET MENU // £85

FOR THE TABLE //

GLASS OF FIZZ

SELECTION OF SNACKS /

STARTERS //

ASH-BAKED BEETROOT / ¥  
ajo blanco, horseradish sorbet, dill & barley cracker

LOBSTER TOAST /  
tarragon & dulce emulsion, sesame, shellfish oil

CHAR SIU PORK BELLY /  
fermented kohlrabi, scratchings

DUCK LIVER MOUSSE /  
sour cherry, smoked hazelnut, sourdough cracker

MAINS //

all served with triple cooked chips, cabbage in the coals, spinach gratin

FIRE ROASTED CHICKEN /  
free range chicken breast, cafe de paris, roasting juices

FILLET STEAK 200g /  
cooked any way you like, with your choice of sauce

FLAME GRILLED MONKFISH  
garlic butter, lemon

MISO CAULIFLOWER ¥  
glass noodles, greens, ponzu, furikake, lime

600g CHATEAUBRIAND (for two to share)  
the prize cut from the fillet, exceptionally lean and tender

1KG PORTERHOUSE (for two to share)  
two steaks in one, sirloin and fillet, cooked on the bone

DESSERTS //

DESSERT SHARING PLATTER /  
selection of desserts and treats for the table to share

