



NYE

SET MENU // £95

FOR THE TABLE //

GLASS OF FIZZ

SELECTION OF SNACKS /

short rib croquette

porcini choux bun

crab & potato

STARTERS //

SMOKED BEETROOT TARTARE / beetroot, salsify, walnut ketchup ½€

WILD SEABASS CEVICHE / truffled ponzu, finger lime, soy cracker

CARAMEL PORK BELLY / jerk pineapple ketchup, puffed pork

DUCK LIVER MOUSSE / burnt orange gel, smoked hazelnut, sourdough

MAINS //

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

FIRE ROASTED CHICKEN / free range chicken breast, bearnaise, roasting juices

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

1/2 GRILLED LOBSTER / garlic butter, lemon

VEGAN PITHIVIER /celeriac, chestnut & pumpkin pithivier, mushroom gravy ½€

HOUSE CUTS //

for two to share

all served with triple cooked chips, seasonal greens, spinach gratin, béarnaise,

café de paris butter, peppercorn sauce

CHÂTEAUBRIAND /

the prized cut from the fillet, exceptionally tender & lean

TOMAHAWK /

the “dinosaur” steak, grilled on the bone for maximum flavour

PORTERHOUSE /

two steaks in one, sirloin & fillet, cooked on the bone

DESSERTS //

DESSERT SHARING PLATTER /

selection of desserts and treats for the table to share

