

NEW YEAR'S EVE MENU

On Arrival

Native oyster, champagne foam & caviar
French onion & Comte gougères, black garlic (v)

Starters

Orkney scallops, chicken skin & XO butter, yuzu beurre blanc
Dry-aged steak tartare, mushroom-cured yolk, walnut ketchup
Jerusalem artichoke & truffle curd tart, conference pear (v)

Mains

Tamworth pork loin & black pudding wellington, Cumberland sauce, crackling
Grilled half Cornish lobster & shellfish bisque aioli
Salt-baked celeriac, wild mushroom & tarragon pithivier, porcini jus (v)
(All served with confit potatoes, seasonal roots & brassicas)

Pre-Dessert

Espresso martini granita

Sweet

Chocolate choux bun & cherry sorbet
Sticky toffee soufflé & vanilla ice cream
Baked Tunworth cheesecake, Earl Grey & sable biscuit

5 Courses £90