

28-50

BY NIGHT



New Year's Eve Menu

**5 courses, a bottle of Champagne for 2 & live Jazz
£195 per person**

Amuse bouche

Caramelised celeriac & toasted buckwheat tart

Starters

Scallops

Pickled kohlrabi, bisque & melba toast

Beef Tartare

Jerusalem artichoke crisp & béarnaise

Heritage Beetroot

Honey and lemon vinaigrette, Ossau Iraty cheese & pine kernels

(Vegan option available)

Mains

Beef Fillet

Fondant potato, parsnip purée, short rib and savoy cabbage parcel & red wine jus

John Dory

Wilted spinach, lightly curried mussels & saffron cream

Oyster Mushroom & Celeriac Terrine **(VG)**

Roasted quince, enoki tempura & cep broth

Cheese

24 month aged comté, honey and fig chutney & oat cracker

Desserts

Chocolate Crèmeux

Chocolate sponge, blackberry diplomat & caramelised hazelnuts

Lemon Meringue Pie

Pine nut ice cream

Pear & Blackberry Crumble

Vanilla ice cream & warm custard

(V) Vegetarian. **(VG)** Vegan.

ALLERGENS: Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. All of our dishes may contain traces of nuts, molluscs, eggs, fish, milk, lupin, soya, peanuts, gluten, crustaceans, mustard, sesame, celery & sulphites. Detailed information on all fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your initial bill.

