

*We're proud to be championing British farmers and producing fresh food sustainably.*

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## NEW YEARS EVE

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### TO START

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Garlic & lemon focaccia

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### STARTERS

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Pan fried scallops, roasted cauliflower, cauliflower puree, dorset coppa, crispy sage

Confit duck leg, braised red cabbage, garden peas, smoked bacon, chestnut gremoulata

Heritage beetroot & goats cheese tart, radicchio & fennel salad

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### MAINS

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Beef wellington, celeriac puree, roasted heritage carrots

Halibut supreme, smoked bacon cassoulet, braised hispi cabbage

Heritage squash & chestnut tagliatelle, sea beets & crispy sage

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### DESSERTS

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Dark chocolate & orange delice, honeycomb, blood orange sorbet

White stilton & sage cheesecake, apple jelly, cider sorbet

Espresso creme caramel, pistachio biscotti

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### TO FINISH

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Dark chocolate truffles

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*Before you order your food & drinks, please inform a member of staff if you have a food allergy or intolerance.*

*Tables of 4 or more are subject to a discretionary service charge of 12.5%.*

*An adult's daily recommended allowance is 2000 kcal.*

*Fish may contain small bones, game may contain shot. All weights & measures are accurate before being cooked. (V) vegetarian, (Vg) vegan.*