



## NEW YEARS EVE 2024

£55.00 PER PERSON

**Maldon Oysters or Carlingford Lough Oysters**  
*Rhubarb mignonette, Tabasco, Lemon*

1/2 dozen £22.50 / Dozen £44.00      1/2 dozen £23.50 / Dozen £47.00

### TO START

**Smoked Haddock & Potato Chowder**  
*Pickled mustard seeds, sourdough*

**Crispy Smoked Duck Thigh**  
*Burnt orange & spices*

**Confit Turnip Scallop**  
*Roast onion broth, sea vegetables / vg*

### TO FOLLOW

**Herb Crusted Brill**  
*Girolles 'bourguignon'*

**10 Hour Braised Short Rib Of Beef**  
*Celeriac mash, bone marrow sauce, charred shallot*

**Jerusalem Artichoke Winter Truffle & Butternut Squash Orzo**  
*Sage Panagratto / vg*

**Seafood Platter £50pp**  
*Grilled Jumbo king prawns, octopus, Shetland scallops, mussels, cockles, Maldon oysters, sourdough*

### TO FINISH

**Salted Chocolate Delice**  
*Cherry sorbet / v*

**Vanilla & Baileys Cambridge Burnt Cream**  
*v / 395Kcal*

**Rhubarb & Caramelised Fig Posset**

vg



(v) vegetarian

(vg) vegan

(gf) gluten free option available

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. We're proud to be championing / British farmers and producing fresh food sustainably. Tables of 4 or more are subject to a discretionary service charge of 12.5%. Seafood may contain bones. We cannot guarantee that our food will not contain traces of allergens as all dishes are prepared in the same kitchen.