

NEW YEAR'S EVE

*Celebrate the New Year in style.
£8opp, book in advance only.*

A glass of prosecco on arrival

Starter

Pan seared scallops, pig's head ballantine, Jerusalem artichoke purée, fresh black truffle

Wild mushroom on toast, fresh truffle (vg)

Ham hock terrine, parsley purée, piccalilli

Twice baked goat's cheese & hazelnut soufflé, saffron poached pear

Rare pigeon breast, endives salad, blackberry jus

Apple & parsnip soup, toasted sourdough, fresh truffle (vg)

Artichoke terrine, parsley purée, piccalilli (vg)

Fish Course

Pan seared Scottish salmon, wild mushroom custard, spinach, beurre blanc sauce

Salt & pepper calamari, chilli jam mayo (vg)

Fillet of halibut, curried crushed potato & coconut sauce

Braised octopus & Cornish mussels, gremolata, toasted sourdough

Sorbet

Cucumber & yuzu

Apple & elderflower

Mains

'Ginger Pig' 36 day aged filet mignon wellington, baby carrots, cavolo nero, port wine jus

Corn fed stuffed chicken supreme with fondant potato, crispy kale, nduja crumb & chicken gravy

Shepherdless pie, root mash, rainbow chard, gravy (vg)

Confit shoulder of milk fed black face Welsh lamb, roasted celeriac & fennel, shallot gravy

Rare venison loin, Swiss chard, plum jam, game jus

Dessert

Chocolate fondant, pistachio ice cream

Peanut butter cheesecake

Pear & gooseberry crumble, custard (vg)

Spoil Yourself

Enjoy a selection of British cheeses & homemade chutney for an additional £10pp

Before you order your food & drink, 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% which will be added to your bill.