

B u R n T
T R u f f L e

New Year's Eve

31st December 2023

£80 PER PERSON
OPTIONAL WINE FLIGHT £30

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| BREAD | Milk bread truffle and walnut butter |
| STARTER | Celeriac agnolotti toasted hazelnut, barbecued celeriac and onion broth |
| FISH | Butter-roasted hand dived scallop caramelised parsnip purée, bacon crumb |
| MAIN COURSE | Roasted dry-aged beef fillet charred hispi cabbage, Pont Neuf, red wine sauce |
| PRE- DESSERT | Sour lemon granita |
| DESSERT | Salted caramel and dark chocolate choux bun Chantilly cream |
| SWEET | Rum and raisin fudge |

All ingredients subject to availability. We cook with all allergens in our kitchen. If you have an allergy or any dietary requirement; please speak with a member of the team who will be happy to assist.
A discretionary 10% service charge will be added to your bill.