new year's eve dinner

Early sitting · 3 courses £95
Later sitting · 3 courses £125

starters

Roast scallops *(gf)*
Crispy pancetta, Champagne beurre blanc, Baerii caviar

Classic beef tartare
Potato terrine, cured egg yolk

Leek & potato soup *(vg, v, df, gfa)*
Pine nut granola, herb oil, focaccia

Cider-pressed pork belly *(gf, df)*
Apple gel, beetroot purée, pickled shimeji mushrooms

mains

Lamb rump
Artichoke purée, mushroom ketchup, puffed rice herb crumb

Grilled hispi cabbage *(vg, v, gf, df)*
Whipped miso, sesame, crispy chilli oil

Roast turbot *(gf)*
Lobster bisque, clams, saffron oil

Roast venison loin *(gf)*
Beetroot purée, blackberry, venison jus

250g dry-aged fillet on the bone *(gf, df*)*
Bone marrow herb butter

sharing

1.2kg chocolate-fed Wagyu tomahawk *(gf, dfa)*
For two to share, with two sides each. +£15 supplement per person

desserts

Raspberry & white chocolate crémeux *(gf, v)*
Raspberry gel, caramelised chocolate tuile

Sticky toffee pudding *(gf)*
Vanilla ice cream, salted caramel sauce, brandy snap

Cheese board *(v)*
Ask your server for today's selection

70% Madagascan dark chocolate tart *(v)*
Orange mascarpone cream

sides

Please choose one side dish with your main

Chicken salt fries · Seasonal vegetables · Cauliflower cheese · Mac & cheese · House salad

additional sides & sauces

Truffle cauliflower cheese *(v)*	£10	Truffle mac & cheese *(v)*	£12
Battered onion rings *(gf, df, v, vg)*	£6.50	Peppercorn sauce	£3
Truffle & Parmesan fries *(gf, v)*	£12	Béarnaise sauce *(gf)*	£3
Braised buttermilk carrots with 'nduja *(gf, dfa)*	£7.50	Roast new potatoes with garlic & thyme	£6.50

** Dairy-free suitability of fillet steak depends on butter preparation; please check with your server.*

gf = gluten free · gfa = gluten free available · df = dairy free · dfa = dairy free available · v = vegetarian · vg = vegan

Please inform your server of any allergies or dietary requirements. A discretionary 12.5% service charge will be added to your bill.