



# NEW YEARS EVE



FRIDAY 31<sup>ST</sup> 2021

**native blue lobster tart**, preserved tomato, herbed hollandaise

or

**chicory & orange tart**



**smoked monkfish carpaccio** candied walnut, capers & pickled walnut mayonnaise

**celeriac tartare**, truffle cream, chives

**crispy veal sweetbread**, celeriac, pickled ginger



**gnocchi**, truffle butter sauce



**poached halibut**, cucumber, pink fir & chive butter sauce

**venison wellington**, creamed potato

**charcoal roasted leeks**, borlotti beans, artichoke, fennel & onion



**choux bun**, bitter orange cream, toasted almonds

**saffron poached pear**, spiced mascarpone cream

**hot chocolate mousse**, cultured cream



If you have any dietary requirements, or require any details on allergens within our dishes, please ask one of the team.

Please be aware that all game dishes may contain shot.

If you are happy with the food and service, we suggest a 12.5% gratuity.

If the service wasn't up to scratch, don't pay for it (but do let us know what we could do better)