



New Year's Eve

31st December 2022

£80 PER PERSON
OPTIONAL WINE FLIGHT £30

SNACK	Devils on horseback
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STARTER	House-made crumpet, hen of the woods mushroom, collard greens, hollandaise sauce <i>Sebastien Vaillant, Valencay, Loire, France, 2021</i>
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FISH	Crab ravioli, confit spinach, lemon butter sauce, pangrattato <i>Domaine La Croix, Picpoul de Pinet, Languedoc, France, 2021</i>
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MAIN COURSE	35 day-aged Aubrey Allen's fillet of beef, bone marrow bordelaise sauce, onions 'many ways' <i>Massolino, Dolcetto d'Alba, Piedmont, Italy, 2021</i>
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PRE-DESSERT	Dark chocolate crèmeux with passionfruit
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DESSERT	Drunken brioche, coconut sorbet, lemon curd, malt tuille <i>Peter Lehmann, Botrytis Semillon, Barossa Valley, Australia, 2021</i>
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SWEET	Salted orange and pecan and dark chocolate fudge
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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.