



NEW YEAR'S EVE

4-course £62 | 4-course all vegetarian £42

Enjoy a celebration glass of English Sparkling Hattingley Cuvée

AMUSE BOUCHE

Lobster cappuccino, house focaccia for the table

STARTERS

Roasted cauliflower velouté, pancetta, chestnuts (pb*)

Roasted Delicia squash, whipped feta, smoked almonds, Hampshire watercress, aged balsamic (v)

Beetroot cured Chalk Stream trout, orange, heritage beets, dill

MAINS

Lake district farmers Glazed beef cheek, salt baked celeriac, charred ceps & variegated kale

South coast cod, potato and leek fondue, coastal sea herbs, lemon butter sauce

Spiced parsnip and puy lentil shepherd's pie, parsnip crisps, sage gravy (v)

DESSERTS

Pot au chocolat, redcurrant ripple Chantilly, chuckle berry compote (v)

Mulled champagne poached pear, vanilla crème fraiche, candied almonds (v)

TEA AND COFFEE

Mini chocolate selection (v)

MUST BE PRE-BOOKED IN ADVANCE

Before ordering, please speak to our staff about your dietary requirements, intolerances, and food allergies. Discretionary 12.5% service charge will be added to your bill. All prices inclusive of VAT. Well behaved dogs are welcome but must be on a lead and always restrained.

(PB) Plant Based (V) Vegetarian

