

NEW YEAR'S EVE MENU

4 course menu

£65 per person

Severn & Wye Smoked Salmon

Pickled cucumber, crisp shallot rings, lemon cream, Melba toast

Yellowfin Tuna Tataki

Mango, sesame, soya, ginger, avocado, lime, coriander

Hummus & Baby Heritage Carrots (vg)

Watercress, shallot vinaigrette, ras el hanout

Smoked Duck Breast Salad

Chicory, radicchio, blood orange, hazelnut dressing

200g 28-Day Matured Pasture-Fed Beef Fillet

Tartiflette gratin, winter vegetables, béarnaise, Port jus

Grilled Stone Bass Finkenwerder

North Sea brown shrimps, bacon, lemon, parsley, spinach

Leek & Spinach Pie (vg)

Peppers, courgette, aubergine, tomatoes, lovage

Strawberry Cheesecake

Tanqueray marinated strawberries

Raspberry Caviar

Valrhona chocolate & vanilla ice cream

Pina Colada Coupe

Coconut sorbet, passion fruit & mango salsa

(VG) SUITABLE FOR VEGAN REQUIREMENTS | (V) SUITABLE FOR VEGETARIAN REQUIREMENTS

If you have any food allergies or intolerances, please speak to your server before ordering.

Please be aware that traces of allergens used in our kitchen may be present.

A discretionary 12.5% service charge will be added to your bill. All prices include VAT.