

New Year's Eve 2025

Moroccan Spiced Chicken Pastilla

middle eastern chickpeas, mint oil

Hereford Beef Tartare

*kale crisp, garlic emulsion, pecorino cheese,
soft herbs, sourdough tuile*

Roasted Heritage Carrot (V)

*whipped tahini, pumpkin seeds, goats curd,
sourdough tuile*

Seared Scottish Scallops

*celeriac & malt puree, hazelnuts, sage,
sparkling wine cream sauce*

28 Day Dry Aged Hereford Beef 8oz Fillet Steak

*wild mushroom & pancetta fricassee,
beef fat creamed potato, ox cheek, crispy shallots,
chives, port reduction*

Whole South Coast Lemon Sole

*lobster & prawn butter sauce, caviar, charlotte
potatoes, confit leeks*

Caramelised Red Onion & Thyme Tart Tatin (V)

*crispy french brie, celeriac puree,
cranberry & apple salad*

Slow Cooked Shoulder of Lamb

*caramelised carrot puree, creamed cabbage, root
vegetable gratin, mint, crispy parmesan potatoes*

Chocolate Assiette

*dark chocolate & pistachio fondant tartlet,
mascarpone & white chocolate mousse, caramel tuile,
chocolate financier, coffee ganache,
milk chocolate sorbet*

or

Cheese Course

*per las blue cheese, honey & thyme cake, glazed fig,
truffle honey*

New Years Eve Menu £100 Per Person

10% service charge is added to all bills. Gratuity at customers discretion.