



New Year's Eve

~ *Amuse-Bouche* ~

Parmesan & Truffle Gougère
Whipped Parmesan · truffle cream · aged balsamic

~ *Pre-Starter* ~

Loch Fyne Smoked Salmon
Smoked salmon · beetroot crème fraîche · pickled cucumber · dill · rye crisp

Duck & Cherry
Duck rillette · sour cherry gel · toasted brioche · spiced walnut

Heritage Beetroot
Roasted beetroot · whipped goat's cheese · candied walnut · apple · balsamic pearls

~ *Starter* ~

Pan-Roasted Scallop
Cauliflower purée · crispy pancetta · apple · hazelnut · Champagne beurre blanc

Crispy Pork Belly
Slow-cooked pork belly · apple & mustard purée · crackling · cider jus · pickled apple

Wild Mushroom & Truffle
Wild mushrooms, Parmesan risotto, truffle cream, crispy shallot, herb oil

~ *Main* ~

Lobster Thermidor
Half lobster Thermidor · fries · salad

Beef Fillet & Braised Ox Cheek
Roasted beef fillet · pressed ox cheek · potato fondant · glazed carrot · roasted shallot · red wine jus

Celeriac & Wild Mushroom Wellington
Roasted celeriac · wild mushroom duxelles · potato fondant · glazed vegetables · thyme & Madeira jus

~ *Pre-Dessert* ~

Passion Fruit & Champagne
Passion fruit sorbet · Champagne granita · mango · lime · crisp meringue

~ *Dessert* ~

Chocolate, Hazelnut & Salted Caramel
Dark chocolate crémeux · hazelnut praline · salted caramel · chocolate brownie · vanilla ice cream · chocolate tuille

Vanilla, Pear & Almond
Vanilla panna cotta · poached pear · almond financier · pear sorbet · Champagne jelly

Raspberry, Rose & White Chocolate
Raspberry crémeux · rose mousse · white chocolate crumble · raspberry sorbet · pistachio tuille

£ 150 per person

Please note dishes may change due to market availability

A discretionary service charge of 10% will be added to your bill, this is shared between all the staff
Consuming raw or undercooked seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions
please inform your server if you have allergies or dietary requirements
All fish may contain bones