

## NEW YEAR'S EVE 2023

Early Seating £129 per person

Main Seating £199 per person

### STARTERS

Scallop ceviche, leche de tigre, apple, fennel, avocado, habanero

Venison tartare, quince jelly, hazelnut & juniper dukkah

Burrata, pickled roasted peppers, lovage pesto, flat bread, pine kernels (V)

Smoked aubergine, romesco sauce, tahini coconut yogurt (VG)

### MAINS

Lobster, Thai herb curry, jasmine rice, bok choy

Charcoal grilled whole sea bream, mojo sauce, crushed plantain

Fillet of beef, braised beef cheeks, spinach, roasted garlic mashed potato

Potato gnocchi, butternut squash, carrot, hazelnut & sage (VG)

### SIDES

Chargrilled tenderstem broccoli, pil pil (VG)

Chips, Parmesan & truffle oil (V)

### DESSERTS

Vanilla cheesecake, wild blueberry jelly (V)

Coconut panna cotta, passion fruit, coconut crumb (VG)

Pornstar Martini meringue bar, chocolate crumb, Prosecco shot (V)

Valrhona chocolate fondant, salted caramel ice cream (V)

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you.

Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

VG - suitable for vegan requirements / V - suitable for vegetarian requirements. Adults need around 2000 kcal a day.

15% service charge will be added to your bill. Prices include VAT.