



New Year's Eve Chef's Experience Menu

Baron bigot & London stout rarebit,
black truffle

Orkney Scallop, burnt clementine,
hazelnut, chicory, skyr

Fallow deer tartare, wasabi & bonito
ponzu jelly, sourdough

Cornish turbot, leek royal, saffron rouille,
confit potato, Cornish sardine bouillabaisse

Cumbrian Dexter beef rib, coffee bean,
parsley root, cacao nib jelly

Truffled Tunworth, truffle honey, pain carasau

Sorrel granita, spiced blackcurrant & orange jam,
vanilla cream

Mayor lemon & lime parfait, estate dairy yogurt sorbet,
black sesame, olive oil

Petit fours

145

Wines to accompany the menu are available, please ask our sommelier

Discretionary service charge of 12.5% will be added to your bill
Please ask a member of management for further information
on ingredients in our food which contain allergens