



## New Year's Eve Set Menu

Aynhoe Pal Fallow Deer tartar,  
Wasabi ponzu jelly, Barron Bigot & London Stout rarebit  
or  
Orkney Scallop, burnt clementine,  
hazelnut, chicory, skyr



Cornish turbot, leek royal, saffron rouille,  
confit potato, Cornish sardine bouillabaisse  
or  
Cumbrian Dexter beef rib, coffee bean,  
parsley root, cacao nib jelly  
or  
50 Day aged Cote de boeuf (for two), Café de Paris butter,  
Mixed leaf salad, triple cooked chips, peppercorn sauce  
(supplement £15pp)



Truffled Tunworth, truffle honey, pain carasau  
(supplement £15)



Mayor lemon & lime parfait, estate dairy yogurt sorbet,  
black sesame, olive oil  
or  
Salted maple syrup caramel & chocolate tart,  
fromage frais chantilly, praline ice cream, vanilla pod sugar



Petit fours

**110**

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