

New Year's Eve



Canapes

Cured Monkfish

Citrus fruits, yoghurt, bergamot

Wine A: Cottonworth Classic Cuvee, Hampshire, England

Wine B: Bellavista Franciacorta Cuvee Brut, Lombardia, Italy

Seared Hand Dived Scallop

Seaweed butter sauce, broccoli

Wine A: Delinquente Wine Co, Vermentino, Organic, Riverland, Australia 2017

Wine B: Charles Baker Stratus VQA, Vinemont Ridge, Ontario, Canada 2012

Crispy Duck Egg

Beer cured ham, celeriac, truffle chicken jus

Wine A: Beta Delta, Sudtirol, Italy 2013/15

Wine B: Alba Antiqua Malvasia Matosevic, Istria, Croatia 2008

Pavé of Beef

Pickled Mushrooms, cep puree, potatoes, Madeira sauce

Wine A: Alpha Xinomavro Reserve Old Vines, Amyndeo, Greece 2012

Wine B: Chateau Palmer Alter Ego, Margaux, Bordeaux, France 2011

Hazelnut Praline Souffle

Dark chocolate ice cream, milk chocolate sauce

Wine A: Jurancon Chateau Jolys Cuvee Jean, South West France

Wine B: Tokaji 5 Puttonyos, Sauska, Sauska, Tokaj, Hungary 2003

£75 per person

Wine A £40 per person

Wine B £70 per person

Our food is freshly made on the premises & may contain traces of nuts;

Therefore we are unable to guarantee that any product is nut free.

For allergy advice and any special dietary requirements please ask your waiter or waitress when you order.