

# NEW YEAR'S EVE MENU

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## STARTERS

Duck liver parfait, fig & onion chutney, toasted brioche  
Charred tenderstem broccoli, roasted garlic, walnuts, buckwheat (pb/df)  
Potted Fuller's River Test smoked trout, cucumber, watercress & crème fraîche (gf)

## INTERMEDIATE

Prosecco float, raspberry sorbet (pb/df/gf)

## MAINS

Fillet of beef Rossini, potato rosti, roasted shallots, spinach & bone marrow sauce (gf)  
Torched cod fillet, pickled tomato relish, cavolo nero, watercress (df/gf)  
Twice-baked blue cheese soufflé, Mornay sauce, spiced piperade (v)

## PUDDINGS

Milk chocolate mousse, praline, feuilletine & Arriba chocolate parfait, matcha macaroon  
Poached berries, yuzu gel, hazelnut crumb (pb/df/gf)  
Lemon syllabub, clotted cream shortbread & white chocolate parfait (gf)

## CHEESE

Selection of British cheese, date chutney & grapes (v)

£40pp



If you require information regarding the presence of allergens in any of our food or drink, please ask your server.  
While a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be at risk of cross contamination.  
(v) vegetarian (pb) plant-based (df) dairy free (gf) gluten free. Discretionary service charge of 12.5% may be added, ask for details.