

New Year's Day

To start

Confit duck terrine, mixed leaves, plum dressing
Roasted Jerusalem artichoke soup, toasted sourdough
(v,v+)

Roasted baby beetroots, candied hazelnuts, blue
cheese, honey mustard dressing (v)

The main event

Slow braised ox cheek, pomme purée, bone marrow jus,
rosemary, crispy onions
Curried monkfish tail, steamed mussels, charred leek
Chestnut & sprout pappardelle, carrot top pesto,
parmesan (v,v+)

To finish

White chocolate & cranberry délice
Chocolate truffle torte, spiced pear
Baileys cremeaux with gingerbread

70 per person

(v) denotes vegetarian, (v+) denotes can be made vegan

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available, please ask a manager for details.

Please note there is a discretionary service charge of 12.5%