



New Year's Eve

Amuse bouche

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Cream of wild mushroom soup, mushroom "scotch egg" & tarragon oil

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Gin & Tonic cured salmon, avocado, pickled shallots, radish & sourdough croutons

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Treacle cured fillet of 40 day aged Angus beef, smoked onions, mashed potato, red wine & bone marrow jus

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Chocolate marquise, burnt marzipan, milk chocolate sorbet, balsamic vinegar & kumquat

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Tea / coffee & chocolate truffles

Please let us know of any allergies or dietary requirements
Vegan & vegetarian menu available

