



**Early Bird
New Year's Eve Menu**

4 courses menu

£85 per person

Wye valley smoked salmon tartar
pickled cucumber, crisp shallot rings, lemon cream, melba

Seared duck liver terrine
thyme, vanilla, sauternes, apple compote, brioche

Yellow fin tuna
mango, sesame, soya, ginger, avocado, lime, coriander

Hummus & baby heritage carrots (VG)
watercress, shallot vinaigrette, ras el hanout

28 days dry aged grass-fed beef fillet
potato & celeriac gratin, winter vegetables, béarnaise, port wine jus

Grilled Stone bass Finkenwerder
North Sea brown shrimp, bacon, lemon, parsley, spinach

Leek & spinach pie (VG)
peppers, courgette, aubergine, tomatoes, lovage

Milk chocolate lotus biscoff (V)
praline rocher, dark chocolate ice cream

Spiced ginger & Clementine trifle cheesecake (VG)
Muscovado meringue, clementine sorbet

Farmhouse cheeses
selection of pasteurized and unpasteurized cheeses, apple chutney

This menu is subject to change. In case of allergies and dietary requirements, please speak to your waiter before ordering.
A discretionary 13.5% service charge will be added to your bill. All prices include VAT