



## New Year's Eve Menu

4 courses menu

**£109 per person**

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

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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*

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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*

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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*

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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