



NYE TASTING MENU 2025

£80

Wine flight £35

On arrival

125ml Chapel Down Brut Reserve

Canapes

Smoked salmon, creme fraiche, caviar

Pickled beetroot & goats cheese cannelloni

Crispy beef croquette, garlic & stilton mousse

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Orkney scallop, pumpkin veloute, roasted white chocolate

125ml Pasquiers Grenache Cinsault, Pays d'Oc

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Truffled wild mushroom pithivier, roasted garlic puree,
westcombe cheddar

125ml Nielson Chardonnay, Barbara County

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Cornish brill, samphire, clams, saffron champagne foam

125ml Tentuta Santa Seraffa Gavi del Comune, Piemonte

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Fillet of beef, oxtail pie, potato fondant, roasted shallot, baby
carrot, truffle & shallot jus

125ml Domaine Boutinot Cotes du Rhone, Rhone

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Blood orange souffle, white chocolate ice cream

75ml Domaine de L'Ancienne Cure Montbazilliac



NYE VEGETARIAN TASTING MENU 2025

£80

Wine flight £35

On arrival

125ml Chapel Down Brut Reserve

Canapes

'Scotched' lentil & beer quail egg, mushroom ketchup

Pickled beetroot & goats cheese 'cannelloni'

Torched leek, garlic & stilton mousse

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Goats cheese croquette, pumpkin veloute, roasted white chocolate

125ml Pasquiers Grenache Cinsault, Pays d'Oc

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Truffled wild mushroom pithivier, roasted garlic puree, westcombe
cheddar

125ml Nielson Chardonnay, Barbara County

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Potato & truffle risotto, poached egg, saffron champagne foam

125ml Tentuta Santa Seraffa Gavi del Commune, Piemonte

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Smoked tofu, almond, potato fondant, roasted shallot, baby carrot,
truffle & shallot jus

125ml Domaine Boutinot Cotes du Rhone, Rhone

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Blood orange souffle, white chocolate ice cream

75ml Domaine de L'Ancienne Cure Montbazilliac