

NYE Tasting Menu

£60 per person

Lobster velouté, Exmoor caviar [gf]

Dressed Devonshire crab, blini

Tronçon halibut, brown shrimp & hazelnut butter, charred
broccoli [gf]

Jerusalem artichoke & winter truffle duxelles, mushroom
parfait, crispy kale, pickled shimeji [gf]

Seared beef fillet medallion, saffron pomme puree, pink
peppercorn sauce, fine beans [gf]

Chocolate delice, candied blood orange, vanilla bean Chantilly
[gf]

12 Grapes: Anchor red grape & basil infused tequila liqueur

NYE Tipples

Hogmanay Spritz – Rock Rose gin, Aperol, prosecco £12

Midnight Kiss – Black Cow Strawberry, cherry liqueur,
cranberry juice, soda £12

Anchor NYE Zombie – Rosco's rum mix, grapefruit,
passionfruit, Velvet Fallernum, fire £12

Ōmisoka – Nikka by the Barrel Japanese whisky, black sugar,
yuzu bitters £18

All of our food is prepared in an environment where gluten is present.
Please ask your server for allergen information. [gf] – gluten free. [vg] – vegan.
[v] -vegetarian. [d] – dairy free.