



NYE Specials

Starters

Beef fillet carpaccio, truffle, aged balsamic croutons,
pecarino, caper berry £14

Seared Seatown scallops, lobster bisque, sesame prawn toast,
samphire £16

Truffle mushroom whipped parfait, duxelles,
pickled shimenji, kale crisp £14

Mains

Lamb Barnsley chop, hasselbach potato, sweetbread 'popcorn',
Tenderstem broccoli, mint jus £28

Halibut fillet, chorizo baked palourde clams, saffron potatoes,
prawn veloute £32

Winter squash, portobello mushroom & walnut 'cannoloni',
pearl barley, shiitake & radish broth £24

Desserts

Salted caramel & chocolate fondant tarte, honeycombe & vanilla
bean chantilly, fudge £12

Blood orange & dark chocolate posset, candied peel £11

All of our food is prepared in an environment where gluten is present. VAT at current rate.

Please ask your server for allergen information.

[gf] – gluten free. [vg] – vegan. [v] – vegetarian. [d] – dairy free.