

Celebrate New Year's Eve In Style



2 Courses £39pp 3 Courses £45pp



Starter

Stout & Treacle Pork Burnt Ends, Apple Gel, Puffed Pork Rind

Crab Gratin, Toasted Cristal Bread, Herb Pangrattato

Cauliflower & Gruyère Arancini, Parmesan Aioli,
Caramelised Cauliflower Puree | v

Salt Baked Celeriac, Pickled Grape, Candied Walnut, Apple Oil | vg

Main Plate

Confit Duck Leg, Cherry & Port Reduction, Potato Fondant, Cavolo Nero

Scottish Cod, Salsify, Samphire, Brown Shrimp,
Beurre Noisette, Parmentier Potatoes

Rigatoni, Winter Chanterelle, Black Truffle, Pecorino, Parmesan Cream | v

10oz Flat Iron, Dauphinoise, Peppercorn Sauce, Charred Hispi,
Crispy Onion, Bearnaise | £7 supplement

Glazed Baby Aubergines, Massaman Sauce, Curry Oil, Chilli Crisp | vg

Dessert

Sticky Toffee Pudding, Miso Butterscotch Sauce, Custard Gelato | v

Speculoos Crème Brûlée, Salted Caramel Gelato, Pecan Tuille | v

Chocolate Mousse, Candied Blood Orange, Cranberry Sorbet,
Clementine Gel | vg

'The Brew Project' Affogato, Espresso, Ice Cream, Biscotti | v