



New Years Day Menu

£50 per person

Starters

Risotto of Butternut Squash | Quinoa | Curry Oil | Parmesan Shavings
Toasted Brioche | Seared Foie Gras | Crispy Duck Egg | Merlot Vinegar
Dingley Dell Charcuterie | Spam Bon-Bon | Moelleux Raisins | Crouton
Carpaccio Of Beetroot | Ragstone Goats Cheese | Sweet Walnuts
Monkey Island Estate Smoked Salmon | Pickled Cucumber | Sea Herbs

Main Courses

Roast Sirloin Of British Beef | Roast Potatoes | British Brassicas | Glazed Carrots | Sauce Bordelaise
Confit Leg Of Duck | Honey Roasted Root Vegetables | Butternut Puree, | Sesame Greens | Mustard Dauphin
Chart Farm Venison Burger | Scorched Mushroom Ketchup | Stout | Skirlie Cake | gravy dipping sauce & chips
Roast fillet Of Wreckfish | Potato & Kale Terrine | Fennel Velouté | Lobster & Scallop Butter
Jerusalem Artichoke Tatin, | Creamed Mushrooms | Red Onion Confiture | Roast Broccoli Puree | Truffle Slices

Desserts

Preserved Cherries, Honeycomb, Avocado & Chocolate sorbet
Marmalade Roly-Poly, Creme Anglaise, Candied Kumquat
Sticky Toffee Pudding, Apple sorbet, Dulce de Leche, Apple Salad
A selection of Artisan Cheeses, Crackers, Chutneys

All menu prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill. If you require further information on ingredients which may cause allergic reactions, or if you may have any intolerances, please speak to a member of the restaurant team before you order your meal so that we can minimise the risk of cross contamination during the preparation and service of your food