

New Years Eve Menu 2025

Soup & Scone,

truffle, artichoke, 3 cheese scone

Cornish Crab,

carrot and celeriac, smoked almonds, apple

Semillon/Vermentino/Muscat/Viognier, Sigurd Wines, Clare Valley, South Australia

Orkney Scallop,

chorizo, red pepper, olive

Corralillo Gewürztraminer, Matetic Vineyards, San Antonio, Chile

Aged Fillet of Beef,

veal 'nugget', girolles, peppercorn

Château Cissac, Cru Bourgeois, Haut Medoc, France

or

Poached Halibut,

spiced cous cous, raisin, coconut & almond cream

'Jade Dove White' Ugni Blanc/Welschriesling, Xige Estate, Ningxia, China

Roquefort,

parkin, pickled walnut

Kopke Fine White Port, Douro, Portugal

Chocolate and Passion Fruit,

dark chocolate mousse, passion fruit

Blackberry Soufflé,

baked apple sorbet, vanilla custard

'Elysium' Black Muscat, Andrew Quady, California

coffee, tea & sweet treats

145 pp

65 pp for our suggested wine pairing

the tasting menu is for the whole table

allergies and intolerances – please speak to our team when ordering
a discretionary service charge of 12.5% will be added to your bill
all indicated prices are inclusive of 20% vat