



NEW YEAR'S EVE 2026

*from 7.30 pm
to include live music from 8.45 pm*

£75 per person

White onion & confit garlic soup, gruyère croute

Duck rillettes with star anise & juniper, pickled heritage beets, crisp rye

Deville woodland mushrooms on toasted sourdough, brandy & mustard cream, chive oil

Smoked loch Duart salmon, pickled fennel & shallot salad, crispy capers

Sweet & sticky char sui ribs, hoisin & chili

Baked queenie scallops in the shell, orange, parsley and hazelnut crumb

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Roast pork chop, bubble 'n squeak, grain mustard sauce

Braised featherblade of beef, truffled celeriac mash, grilled king oyster mushroom, redcurrant jus

Roast cod fillet, white bean, tarragon & purple carrot cassoulet, toasted almonds, buttered kale

Roast pumpkin, chili & pine nut gnocchi, pecorino & lemon oil

Chargrilled 220g flat iron steak, watercress, chips, peppercorn sauce

Lobster, king prawn & crab gratin, champagne & saffron creamed leeks (*£5 supplement*)

500g châteaubriand for 2, watercress, chips, peppercorn sauce (*£10 pp supplement*)

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Affogato – vanilla ice cream, espresso shot

Red wine poached pear, apple sorbet & agave syrup

Cinnamon spiced apple, pecan and crumble, vanilla ice cream

Steamed orange & Grand Marnier pudding, bitter chocolate ice cream, candied clementines

Chocolate brownie sundae, cookie dough ice cream

British cheese board, Thomas fudge crackers, fig chutney (*£5 supplement*)

*An optional 8.5% service charge is added to your bill – please ask if you would like this removed
Please ask to see all information about the 14 main ALLERGENS present in our menu*