THE NEW YEAR FEAST
2025

MENU

Four courses + a glass of Coates & Seely Brut Réserve **£88**

Select one dish per course, per person

NIBBLES

CROQUETTES Mrs Kirkham's Lancashire Cheese, Sweet Leeks, Pickled Walnut

GRAVLAX Loch Duart Salmon Cured In Beetroot & Vodka, Punchy Horseradish, Cracker

CARLINGFORD OYSTERS Bloody Mary Dressing, Mignonette **+4** each

STARTERS

PÂTÉ EN CROÛTE

Guinea Fowl, Smoked Bacon, Duck Liver, Plum Jelly, Cornichon

POSH PRAWN COCKTAIL

British Crab, Shrimp, Prawns, Yuzu, Marie Rose, Focaccia Crisps

ADD EXMOOR CAVIAR +7

LUXY MUSHROOM PÂTÉ

Silky Mushroom Pâté, Mushroom Scratchings, Gherkins, Black Winter Truffle, Herb Taost VG

MAINS

All served with: Confit Pink Fir Potatoes & Braised Winter Greens

HALIBUT

Pan-Roasted Fillet, Champagne Sauce, Trout Roe, Fine Herbs

CREEDY CARVER DUCK

Free-Range Breast, Confit Duck Sausage, Worcestershire Glaze, Carrot Purée, Citrus Duck Jus

FILLET STEAK

7oz Dry-Aged Beef, Jerusalem Artichoke, Wiltshire Truffle, Peppercorn Sauce

ADD SHELL–ROASTED SCALLOPS +15

WILD MUSHROOM WELLINGTON

Pearl Barley, Beetroot Jus, Celeriac Purée, Fresh Truffle V · VGO

DESSERTS

CHOCOLATE MOUSSE

Whipped Chantilly Cream, Honeycomb, Capezzana Olive Oil V

PIÑA COLADA PAVLOVA

Coconut Meringue, Chantilly, Piña Colada Sauce, Passion Fruit Sorbet V

V – Vegetarian, **VO** – Vegetarian option, **VG** – Vegan, **VGO** – Vegan option

Please note, this menu is a sample and subject to change.

Alcohol-free alternative available. Prices include 20% VAT. We take cash, Visa, Mastercard, Amex & Maestro. All prices in GBP. Optional 12.5% service charge added to every bill – 100% of this goes to the restaurant staff. Please advise on dietary requirements & allergies and we will advise on alternatives. We can't guarantee our dishes are allergen free and we handle all allergens in our kitchen. Our fryers are used for non-vegetarian dishes. Game may contain shot and olives may contain stones.