

NEW YEARS EVE MENU

APPETISERS

Gordal olives 6

Chef's homemade Focaccia, extra virgin rapeseed oil & aged balsamic 4

Edamame beans 5.5

Padron Peppers with sea salt 7

STARTERS

Scallops, curried cauliflower puree, roasted cauliflower, sherried golden raisins, corriander 13

32 day-aged beef fillet tartare, confit egg yolk, red wine jelly, confit garlic croutons 18

Radicchio and Buffalo Mozarella salad, mango and basil (v) 11

Chicken liver parfait, toasted sourdough, poached grapes, carrot and orange chutney 10

Tiger prawns, toast, white wine, garlic, chilli & soft herbs 13

MAINS

2 boned lamb rack, lamb neck and potato croquette, roasted shallots, wilted spinach, lamb sauce 32

Roast corn fed chicken breast, leak puree, truffle gnocchi, confit leak, fino sherry sauce 25

Roasted monkfish on the bone, chorizo infused cannellini beans, beetroot ketchup, roasted beetroot 28

Roasted broccoli steak, coconut curry, crispy shallots, wasabi and chilli cashew nuts (n, v, vg) 18

Wild Halibut, squid ink linguini, colchester oyster, creamed oyster sauce, sea herbs 32

Himalayan 32 day salt aged rib-eye (280grms), gem leaf salad, fries 34

Chateaubriand for two (510grms before cooking), watercress, fries 80

Béarnaise Sauce (gf) 4 // Peppercorn Sauce (gf) 4 // Port and Blue Cheese 6

SIDES

Fries 6

Parmesan & truffle fries 7

Sweet Potato fries 7

Truffle Mash 8

House Salad 6

Mac 'n' cheese 8

Tender stem broccoli, chilli and parmesan 7

Many recognised allergens are handled in our kitchens. If you have any concerns, don't hesitate to talk to a member of our team, who will be pleased to provide you with more detailed information. Prices are inclusive of VAT. There will be a 12% service charge.

(n) Contains nuts // (v) Vegetarian // (vg) Vegan