

New Year's Eve 2021

Tasting Menu Vegetarian

7pm arrival for a Seasonal cocktail

Caramelised apricot brioche, Baron bigod, golden raisin and apricot relish, candied walnut, fresh thyme

Cheddar custard, pickled onions, Guinness and prune sourdough, onion marmalade, chive oil

Smoked beetroot tartare, hazelnuts

Honey and thyme roasted Jerusalem artichokes, caramelised Jerusalem artichoke puree, Jerusalem artichoke crisps, pickled Jerusalem artichoke slices

Spinach and ricotta ravioli, roasted pumpkin, pumpkin seeds, pumpkin oil

Yuzu curd, puffed rice, coconut sorbet

Miso caramel, milk crunch, dark chocolate ganache

Glass of Champagne at 10pm (the new midnight) to finish

£95 per person

(English Cheeseboard is available as an extra course for £6pp)

Matching wines will be available to order on the night

For details of all allergens, please ask a member of the team for the allergen notes

• £40 per person deposit is required to secure the reservation • Bookings only •

