

## NEW YEAR'S EVE MENU

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Vacherin Mont d'Or gougères

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Angler beer bread, caramelised yeast & malt butter

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Cornish gouda, black garlic & caramelised onion tart

Squid ink cracker, taramasalata, Espelette pepper

“Pigs in blankets”

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### **Dorset crab**

green apple, avocado, wasabi

### **Phil Howard's langoustine dish\*\***

truffle puree, parmesan gnocchi, potato & truffle emulsion

### **Wild Cornish turbot**

parsley root, line caught squid, Alsace bacon

### **Milk fed lamb**

lamb shoulder pie, creamed potato, black truffle sauce

### **Mandarin**

Iranian pistachio cream, cranberry, bergamot

### **Gateaux Paris Brest**

chestnuts, almonds, milk chocolate

Chocolate & coconut chouquette

Champagne bonbon

Yuzu macaron

200.00

*Prices include VAT at the prevailing rate.*

*A discretionary 15% service charge will be added to your total bill.*

*If you have any food allergies or intolerances, please speak to your waiter before ordering.*

*Please be aware that traces of allergens used in our kitchen may be present.*