

NEW YEAR'S EVE MENU

Vacherin Mont d'Or gougères

Angler beer bread, caramelised yeast & malt butter

Pumpkin, Fourme d'Ambert and walnut tart

Prawn & squid ink cracker, smoked cod's roe & Espelette pepper

Crispy pig's head, BBQ apple & cranberry ketchup

Dorset Crab

green apple, avocado, wasabi

Phil Howard's Langoustine Dish**

truffle purée, parmesan gnocchi, potato & truffle emulsion

Wild Cornish Turbot

caramelised chervil root, line caught squid, Alsace bacon

Saddle Of Venison

creamed cabbage, caramelised chervil root, pickled pear

Cranberry

Iranian pistachio cream, orange, "100's & 1000's"

PBC

peanut, banana, chocolate

Chocolate mince pie

Kir royale

Yuzu chocolate

Rhum Baba

210.00

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.

Adults need around 2000 kcal a day.