

NEW YEAR'S EVE TASTING MENU

Canapés

Afternoon tea

“Fish & chips”

Fruits of the British sea

Cured duck liver, jam, toast

South coast turbot, caramelised celeriac, chestnut & truffle

South downs fallow deer, artichoke, pear & chocolate
or

Lake District lamb loin, salt baked carrots, "hot pot" shoulder

The game

Buttermilk, citrus, saké

Bitter chocolate pavé, olive oil ice cream, black olive tuille

10 courses 150

Please ask your sommelier if you would like
a recommendation for wines to accompany this menu

To maximise your dining experience,
this menu is for the enjoyment of the entire table

All of our game is wild and may contain shot

VAT included. A discretionary service charge of 12.5% will be
added to your bill For information relating to allergens within
our food, please request to view our allergen