



New Years Eve 8 Course Tasting Menu 2020

Champagne fizz on arrival

Amuse Bouche

Lobster, Squash, Rooibos, Caviar, Sorrel

BBQ Celeriac Potsticker, Fermented Mooli, Celeriac Dashi

Cep Agnolotti, Black Garlic, Marmite, Aged parmesan, Winter Truffle.

Creedy Carver Duck Breast, Bronze Fennel, Salt Baked Beetroot, Hispi

Or

Dover Sole, Seaweed Emulsion, Long Spinach, Shimeji Mushroom

Yuzu Chawanmushi, Coconut Granita

Fermented Raspberry Souffle, Sansho Pepper, Pistachio Ice Cream

Petit four

£110.00pp