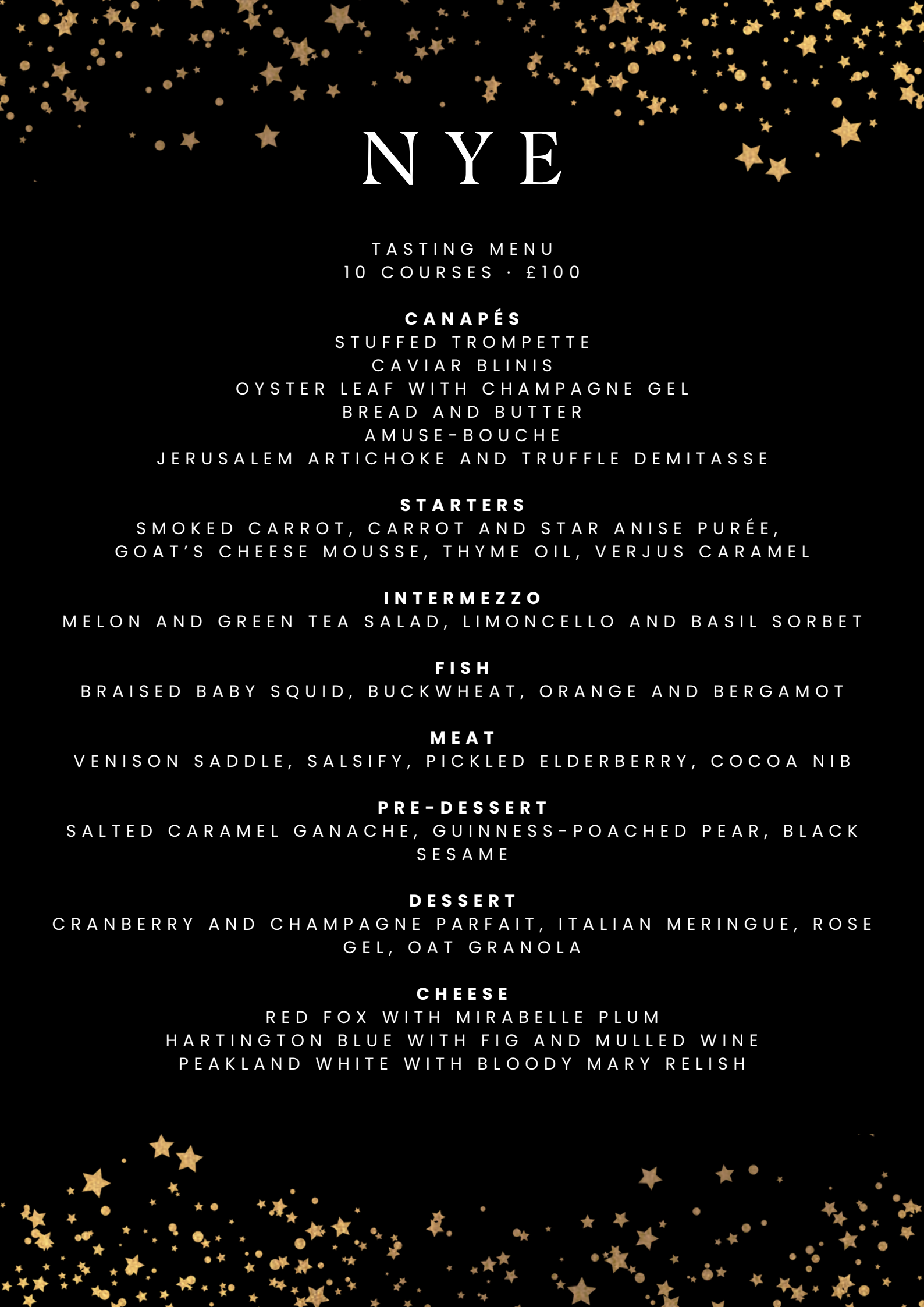




NYE

TASTING MENU
10 COURSES · £100

CANAPÉS

STUFFED TROMPETTE
CAVIAR BLINIS
OYSTER LEAF WITH CHAMPAGNE GEL
BREAD AND BUTTER
AMUSE-BOUCHE
JERUSALEM ARTICHOKE AND TRUFFLE DEMITASSE

STARTERS

SMOKED CARROT, CARROT AND STAR ANISE PURÉE,
GOAT'S CHEESE MOUSSE, THYME OIL, VERJUS CARAMEL

INTERMEZZO

MELON AND GREEN TEA SALAD, LIMONCELLO AND BASIL SORBET

FISH

BRAISED BABY SQUID, BUCKWHEAT, ORANGE AND BERGAMOT

MEAT

VENISON SADDLE, SALSIFY, PICKLED ELDERBERRY, COCOA NIB

PRE-DESSERT

SALTED CARAMEL GANACHE, GUINNESS-POACHED PEAR, BLACK
SESAME

DESSERT

CRANBERRY AND CHAMPAGNE PARFAIT, ITALIAN MERINGUE, ROSE
GEL, OAT GRANOLA

CHEESE

RED FOX WITH MIRABELLE PLUM
HARTINGTON BLUE WITH FIG AND MULLED WINE
PEAKLAND WHITE WITH BLOODY MARY RELISH