

New Years Evening
7-Course Tasting Menu
Sunday, 31st December 2023

Arrival 19:30 to 20:30 - Doors open until 01:00

THE
Spotted
Dog
RESTAURANT | FREE HOUSE

CANAPES

fillet steak tartare, wild mushrooms, pickled shallots, wild rocket, white truffle dressing, rosemary
crostini

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smoked mackerel pate, melba toast, spiced tomato gel

AMUSE-BOUCHE

purple sprouting broccoli, cashel blue cappuccino

STARTER

pan-roasted pigeon breast, celeriac apple remoulade, scotch quail eggs, english mustard emulsion,
crispy brussels sprouts

STARTER

pan-seared scallops, zesty lime curd, scallop roe mayonnaise, chargrilled mini cucumber, baby pea-
shoot, candy lemon zest

MAIN

herb roasted venison loin, celeriac and potato puree, honey glazed figs, macerated berries, tender
stem broccoli, bitter dark chocolate jus

Or

torched stone bass, fresh steamed clams, roasted chorizo, diced steamed potatoes, charred spring
onions, baby corn, spinach, lightly spiced tomato broth

PALATE CLEANSER

iron bru sorbet

DESSERT

toasted marshmallow, dark cherry chocolate mousse, lime parfait, pistachio sponge, crystalised
cherry, aerated milk chocolate, dark chocolate soil

* Live Music with Jackson on the Saxophone, Piano and Vocals Until 01:00 *

£90 per person (+£30 for wine pairing)

a non-refundable deposit of £50 per person is required at the time of booking