7-Course Tasting Menu NEW YEARS EVENING



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Sunday, 31st December 2023

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

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

smoked mackerel pate, melba toast, spiced tomato gel

2nd Course ----- AMUSE-BOUCHE -----

purple sprouting broccoli, cashel blue cappuccino



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



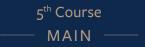
pan-seared scallops, zesty lime curd, scallop roe mayonnaise, chargrilled mini cucumber, baby pea-shoot, candy lemon zest

LIVE MUSIC

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

£90 per person





Option 1 - Meat

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

Option 2 – Fish

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

6th Course ------ PALATE CLEANSER ------

iron bru sorbet

7th Course —— DESSERT ——

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

