

# *NYE* MENU

£60 pp inc. a glass of Nyetimber Classic Cuvée

## APPETISER

House milk loaf  
*Cultured sea weed butter*

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## STARTER

Scallops  
*Haricot bean & white miso purée, chorizo crumb*

Beef tartare  
*Smoked yolk emulsion, charred shallots, purple potato crisp*

Charred leek & truffle royale (vg)  
*Smoked leek custard, black truffle emulsion, crispy shallot, chive blossom*

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## MAIN

Roasted rump of lamb  
*Celeriac dauphinoise, buttered cavolo nero, black garlic purée, red wine jus*

Pan-seared Halibut fillet  
*Brown butter cauliflower, chestnut gnocchi, champagne velouté, hazelnut crumb*

Roasted Delica pumpkin & sage ravioli (vg)  
*Hazelnut butter, crispy sage, wild mushroom ragù*

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## DESSERT

Duo of éclairs  
*Dark chocolate & peanut praline, white chocolate & pistachio praline*

Brandy cheesecake parfait  
*Spiced biscuit crumb, brandy-infused cream cheese mousse, poached fig, burnt butter tuile*

Clementine posset (vg)  
*Thyme shortbread, poached pear, candied zest, almond crumb*