NYE MENU

£55 pp including a glass of Nyetimber Classic Cuvée or Nooh 0% Prosecco rosé

APPETISER

30g Oscietra Caviar - Exmoor Caviar
Seeded crisp bread, labneh
£40

STARTER

Scottish salmon gravalax
Cured in fig liquor, sea herbs, dark chocolate & fermented fig ketchup

Church farm venison carpaccio
Curly endive, lovage & pistachio pesto, shaved pecorino

Coffee & maple caramelized Salsify
Creme fraiche, hazelnut crumb & chervil - vg

MAIN

Hake supreme
Hassle backed potatoes, Nyetimber & lobster cream sauce, sea beets

Millstone Farm 21 days aged braised Ox cheek
Jerusalem artichoke puree and crips, creamed spinach, bone marrow jus

8oz Old Kiln farm venison steak
Celeriac puree, fondant potatoes, port & juniper jus (£18 surcharge per person)

Chestnut mushroom Bourguignon
Pickled onion pearls, crispy parnips, cavolo nero, parsnip mash - vg

DESSERT

Poached pear
Honeycake, bayleaf cream, almonds - v

Chocolate & burned orange cremeaux
Brown sugar meringue - v

Black forest tiramisu
Cherry, chocolate, chia seeds -vg