



## NEW YEAR'S EVE 2024

£150 FOR 3 COURSES

Laminated brioche, kombu & miso butter

### TO START

Dorset crab & Port Isaac lobster Lasagna, shellfish head sauce

Or

Spiced Merrifield farm duck leg & liver, winter berry & smoked apple preserve, toasted sour dough

Or

Koji cured Loch Duart salmon, smoked buttermilk cream, pickled radish

### MAIN COURSE

Aged Cumbrian beef fillet on the bone, roasted foie gras, confit leeks, Madeira sauce

Or

Roasted devon lamb rack, lamb fat carrots, haggis sauce

Or

Cornish Brill, boulangère potato, smoked roe butter sauce

### CHEESE

Stoneback Wensleydale, St. Helena, Colston Basset Stilton

15 supplement

### SWEET

Jersey milk soft serve, black winter truffle, Picualia first day harvest olive oil

Or

Chocolate tart, hundred house coffee ice cream

Or

Sticky toffee pudding, whisky maple caramel, pecan brittle