

## NEW YEAR'S EVE MENU

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Vacherin Mont d'Or gougères

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Angler beer bread, caramelised yeast & malt butter

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Pumpkin, Fourme d'Ambert and walnut tart

Prawn & squid ink cracker, smoked cod's roe & Espelette pepper

Crispy pig's head, BBQ apple & cranberry ketchup

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### **Dorset Crab**

green apple, avocado, wasabi

### **Phil Howard's Langoustine Dish\*\***

truffle purée, parmesan gnocchi, potato & truffle emulsion

### **Wild Cornish Turbot**

caramelised chervil root, line caught squid, Alsace bacon

### **Saddle Of Venison**

creamed cabbage, caramelised chervil root, pickled pear

### **Cranberry**

Iranian pistachio cream, orange, "100's & 1000's"

### **PBC**

peanut, banana, chocolate

Chocolate mince pie

Kir royale

Yuzu chocolate

Rhum Baba

210.00

Prices include VAT at the prevailing rate.

A discretionary 15% service charge will be added to your total bill.

If you have any food allergies or intolerances, please speak to your waiter before ordering.  
Please be aware that traces of allergens used in our kitchen may be present.