



## 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