



NYE

Dine & Celebrate

2025



Join us this New Year's Eve for an unforgettable night of food, cocktails and music as we bring in 2026. Begin the evening with our exciting six-course menu, filled with delicious seasonal dishes.

Then carry on the celebrations in style with

DJ EDDIE SCOTT

LIVE FROM 8PM

EVENING MENU

Buttermilk Fried Oyster

Asian slaw, sesame, ginger, ponzu

Gruyère & Truffle Gougères

Crispy Chicken Skin

Ibérico ham, fig ketchup ©

Home Baked Bread

cultured butter

Salt Baked Celeriac

honey glazed pear, walnut, whipped ricotta © ①

Venison & Duck Ballotine

fermented plum, crispy shallot,
toasted brioche ©

Salmon Tartare

beetroot salad, pickled mustard seed,
dill creme fraiche, linseed crackers ©

Apple & Calvados Granita ©

Fillet of Beef

glazed short rib, confit onion, cep mushroom,
Cavolo Nero, fondant potato ©

Crispy Potato Gnocchi

cep mushrooms, caramelised cauliflower purée,
roast Jerusalem artichoke

Roast Halibut

salsify, mussel, muscat grape, vermouth ©

Dark Chocolate Terrine

miso caramel, hazelnut, crème fraîche ①

Artisan Cheeseboard

crackers, quince jelly © ①

Luxury Ice Cream ©

£100 PER PERSON RESERVATIONS ARE ESSENTIAL

£20 per person non-refundable deposit is required to secure your booking.

① = vegetarian ② = vegan ③ = contains nuts ④ = non-gluten containing dish / ingredients ⑤ = available with non-gluten containing ingredients, please ask your server

If you have a food allergy, please let us know before ordering as our menu descriptions do not include all ingredients. All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Full allergen information is available. All weights stated on this menu are taken before the cooking process starts.