

NEW YEAR'S EVE

5 COURSES WITH ENTERTAINMENT
150.00

❖ AMUSE-BOUCHE ❖

A glass of Champagne Eugène III Brut

Truffle & Leek Croquette (V)

Fillet Steak Tartare

Argyll Smoked Salmon Crostini

❖ STARTERS ❖

Pan-Seared Scallops

Creamy mash, garlic & parsley butter,
crispy panko

Wookey Hole Cheddar Soufflé

Truffle & chive cream sauce

Heritage Beetroot (VG)

Squash hummus, cauliflower tabbouleh,
sesame tahini & hazelnut dukkah spice mix

Angus Beef Tataki

Seared beef, ginger, soy & wasabi

❖ MAINS ❖

Wild Venison Fillet

Crispy confit potatoes, caramelised
celeriac purée & juniper jus

Angus & Hereford Sirloin 275G

Argentinian beef, crispy confit potato,
wild mushrooms, Madiera & truffle sauce

Pan-Fried Sea Bream

Bouillabaisse seafood sauce,
samphire & saffron fondant potato

Celeriac au Poivre (VG)

Peppered celeriac steak, baby spinach,
hash brown, port & mushroom sauce

❖ CHEESE ❖

Artisan British Cheese

Artisan biscuits, walnuts, grapes & quince jelly

❖ DESSERTS ❖

Dark Chocolate Mousse (VG)

Whiskey soaked cherries & miso roasted pecans

Iced Banana Profiteroles (V)

Almond crust & salted caramel sauce

Black Forest Alaska (V)

Sweet ricotta, amarena cherry & dark
chocolate coated in soft Italian meringue

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.

**Allergens
& Calories**
Scan this code.



(V) Vegetarian (VG) Vegan