

NEW YEAR'S EVE

5 COURSES 67.50

❖ AMUSE-BOUCHE ❖

Truffle & Leek Croquette (V)

Fillet Steak Tartare

Argyll Smoked Salmon

❖ STARTERS ❖

Wookey Hole Cheddar Soufflé

Truffle & chive cream sauce

Scottish King Scallops

Creamy mash, garlic & parsley butter,
crispy panko

❖ RAW BAR ❖

Angus Beef Tataki

Pickled shitake mushroom, ginger ponzu,
white radish & wasabi mayonnaise

Sea Bass Tartare

Wasabi dressing, apple & lemon

❖ MAINS ❖

Wagyu Sirloin

Crispy confit potato, wild mushrooms,
Madiera & truffle sauce

Pan-Fried Turbot

Bouillabaisse sauce, samphire
& saffron potatoes

Celeriac Au Poivre (VG)

Peppered roasted celeriac, buttered spinach,
hash brown, port & mushroom sauce

❖ DESSERTS ❖

Black Forest Alaska (V)

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

Dark Chocolate Mousse (VG)

Whiskey soaked cherries,
miso roasted pecans

Iced Banana Profiteroles (V)

Salted caramel sauce

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. Detailed allergen information is available on www.therestaurantbarandgrill.com/allergens. Detailed calorie information is available on request.

(V) Vegetarian (VG) Vegan

Allergens
& Calories
Scan this code.



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