

NEW YEAR'S EVE

Scallop, halibut, chilli, lime, English wasabi

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Slow cooked egg, caramelised celeriac broth, truffle

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Roast squab pigeon, glazed heritage carrot, sprout tops

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Herdwick lamb best end, beetroot, chanterelles, pesto

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Coffee, mascarpone, Bourbon, meringue



NEW YEAR'S EVE

Mushroom consommé, fregola

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Slow cooked egg, caramelised celeriac broth, truffle

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Fennel, agnolotti, pickled girolles

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Potato gnocchi, artichoke, hazelnut

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Coffee, mascarpone, Bourbon, meringue



WINE

Riesling Spätlese, Sybille Kuntz, Mosel, Germany 2011

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Viognier, Domaine Cécillon 'Invictus', Rhône Valley, France
2016

** Chassagne Montrachet, Domaine Moreau, Burgundy,
France 2015*

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Abracadabra, Christian Tschida, Burgenland, Austria 2017

** Volnay, Domaine Roblet-Monnot, Burgundy, France 2012*

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Barolo, Domaine San Biagio, Italy 2013

** Château Godeau, Saint-Émilion Grand Cru, Bordeaux,
France 2011*

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'Mellis', Piedmont, Italy 2016

** Castelnau de Suduiraut, Sauternes, Bordeaux, France 2005*

Sommelier's Selection - £115 per guest

** Prestige Selection - £165 per guest*

