- NEW YEARS EVE TASTING MENU -

7-Courses £85 Wine Pairing £50

CLASSIC

Cheese Sable & Jerusalem Artichoke
onion ketchup, chive, pickled walnut, apple
NV Chapel Down Brut, Kent England

Hand Dived Scallop
hand dived scallop, chanterelle, celeriac, truffle
2022 Wild Ferment Chardonnay, Errazuriz, Casablanca Valley, Chile

Pressed Duck Leg Terrine
duck liver, pickled cherry, brioche crumb
2024 Georges Dubœuf Gamay, Beaujolais, France

Roast Halibut
fennel, shellfish sauce, crab agnolotti, pickled grape
2025 Feudo Arancio Grillo, Sicily, Italy

Beef Pithivier
carrot, watercress, pommes anna, madeira
2023 Ken Forrester Pinotage, Stellenbosch, South Africa

Cheese Selection
a selection of british and french cheese, celery, biscuits
three 7.50
five 12
seven 16

Blood Orange Granita
candied citrus, champagne sorbet, meringue
2024 Dragonstone Riesling, Rheingau, Germany

Paris-Brest
hazelnut praline, malted milk ice cream
Luis Felipe Late Harvest Viognier, Sauvignon Blanc, Chile

VEGETARIAN

Cheese Sable & Jerusalem Artichoke
onion ketchup, chive, pickled walnut, apple
NV Chapel Down Brut, Kent England

BBQ Celeriac
pickled chanterelle, mushroom truffle veloute
2025 Pikes Hill Riesling, Clare Valley, Australia

Salt Baked Beetroot
whipped goats cheese, cherry, brioche
2024 Friuli Pinot Nero, Venezia Giulia, Italy

Confit Leek
shallot, ricotta agnolotti, champagne veloute, pickled grape
2025 Cramele Recas Orange Wine, Recas, Romania

Wild Mushroom Pithivier
carrot, watercress, pommes anna, madeira
2025 Les Mougeottes Pinot Noir, Languedoc-Roussillon, France

Cheese Selection
a selection of british and french cheese, celery, biscuits
three 7.50
five 12
seven 16

Blood Orange Granita
candied citrus, champagne sorbet, meringue
2024 Dragonstone Riesling, Rheingau, Germany

Paris-Brest
hazelnut praline, malted milk ice cream
Luis Felipe Late Harvest Viognier, Sauvignon Blanc, Chile

SUNDAY LUNCH AND LARGE PARTY SET MENUS ALSO AVAILABLE. A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL. ALL TIPS GO TO STAFF. PRICES INCLUDE VAT IN POUNDS STERLING. PLEASE LET US KNOW IF YOU HAVE ANY DIETARY REQUIREMENTS. ALWAYS ASK FOR OUR ALLERGEN MATRIX EVERY TIME YOU ORDER. WHILST WE TRY TO AVOID CROSS CONTAMINATION, WE CANNOT GUARANTEE ANY DISHES ARE ALLERGEN FREE. WE DO NOT USE GM SOYA OR MAIZE. (gf) GLUTEN FREE (v) VEGETARIAN (ve) VEGAN

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DOBSON & PARNELL