

NEW YEAR'S EVE

SOIRÉE TASTING MENU

6 course menu £39.95

Elevate your meal with our wine pairing option, carefully selected to
compliment each dish £15 for 3 glasses | £18 for 4 glasses

APPETISER

Duck Croquette

Morello cherry jus

🌱 Vegetarian option available

PAIRED WITH TOOMA RIVER SHIRAZ

ENTRÉES

Smoked Salmon Rillettes

Pickled cucumber salad
and brioche toast

PAIRED WITH VERMENTINO
IGP PAYS D'OC

OR

Chicken Liver Parfait 🌱

Cranberry & clementine
chutney and toasted baguette

PAIRED WITH CUVÉE XXX
CHARDONNAY

OR

King Oyster Mushroom Scallops 🌱 🌱 🌱

Celeriac purée, crispy kale
and hazelnut dressing

PAIRED WITH CUVÉE XXX
PINOT NOIR

PLATS

Confit Duck Leg 🌱

Fresh cherries, crispy
pommes Anna potatoes,
green beans and a
morello cherry jus

PAIRED WITH
MALBEC, CRIOS

OR

Roasted Rump Medallions

Périgueux sauce, sautéed
shiitake mushrooms and
crispy parmentier potatoes

PAIRED WITH CÔTES
DU VENTOUX

OR

Salmon En-croûte

Parmentier potatoes,
tenderstem broccoli
and champagne sauce

PAIRED WITH
VERMENTINO
IGP PAYS D'OC

OR

Wild Mushroom, Roasted Squash & Camembert Pithivier 🌱

Caramelised onion jus and
truffle pomme purée

PAIRED WITH PETIT
CHENIN BLANC

DESSERTS

Strawberry Meli Melo 🌱 🌱 🌱

Fresh strawberries, vanilla ice
cream, crushed meringue, almond
flakes & strawberry coulis

PAIRED WITH MUSCAT
DE MINERVOIS

OR

Spiced Blackberry Pain Perdu 🌱

Vanilla ice cream
PAIRED WITH CUVÉE XXX
GRANDE RÉSERVE
PINOT NOIR

OR

White Chocolate Mousse 🌱 🌱

Passion fruit, mango and
amaretti & almond crumb
PAIRED WITH MUSCAT
DE MINERVOIS

Duo du Fromage 🌱 🌱

Saint Mont and Bleu d'Auvergne French cheese with chutney and artisan crackers

Coffee & Petit Four 🌱

Freshly brewed coffee and chocolate dipped palmiers



Adults need around 2000kcal a day. Scan this QR code for detailed allergen information. 🌱 Suitable for a gluten-free diet. 🌱 Dishes can be made with non-gluten containing ingredients. 🌱 Suitable for vegetarians. 🌱 Suitable for vegans. 🌱 Dishes contain nuts. We handle all allergens including nuts, nut oils and derivatives and gluten in our kitchen and cannot guarantee our dishes are allergen-free.

There is a 10% discretionary service charge for all tables. All service charges and tips go directly to our team.