

NEW YEAR'S EVE DINNER MENU

£65

Winter Warmer Welcome Cocktail

Amuse Bouche



Smoked Beef Tartar

puffed wild rice, pickled turnips, black garlic mayo

Treacle Cured Salmon

Cornish crab salad, apple puree, pickled beets

Sweet Potato Veloute v

crushed squash, carrot crisps, crème fraiche



Rack of Herdwick Lamb

fermented barley, bacon, shallot risotto, lamb jus

Pan-Fried Monkfish Tail

potato & clam chowder, spinach, truffle

Roast Yorkshire Mallard Breast, Confit Leg

mulled wine pear, crushed swede, juniper jus

Winter Green Risotto v

kale, spinach, pecorino



Chocolate & Hazelnut Tart

espresso ice cream

Fine Apple Tart Tatin

toffee sauce, vanilla ice cream

Winter Berry Eton Mess



Coffee & Chocolate Truffles

SIDES £4

Spring Onion Mashed Potato

Triple Cooked Chips (add truffle & parmesan £1)

Buttered Green Beans or Winter Cabbage

Rocket Salad, balsamic, parmesan

Cauliflower Cheese

BRITISH CHEESES

Additional Course £10