KITCHEN E20

NEW YEAR'S EVE

STARTERS

Grilled king oyster mushroom, lyonnaise onion, chestnut mushroom velouté (ve) 12

Salt baked heritage beetroots, burrata, bitter leaves, balsamic reduction (v) 14

Seared beef carpaccio, toasted parmesan, shallot rings, watercress & truffle emulsion 16

Fresh crab, crème fraîche, avocado, green apple, toast 16

MAINS

Côte de boeuf for two, two sauces & two sides 80

Venison loin, hunter's pie, cavolo nero, game sauce 30

Poached monkfish, black curry, butternut squash, spinach, chicken jus 25

Spiced & charred cauliflower, butter bean & saffron purée, vegan 'nduja, pickled fennel (ve) 20

DESSERTS

Apple & rhubarb crumble for two, vanilla ice cream 15

Vanilla panna cotta, blackberry compote 8
(vegan option available upon request)

Chocolate fondant, pistachio ice cream 8

Three cheeses, crackers, quince jelly 14

(v) Vegetarian | (ve) Vegan

Please let us know if you have any allergies or intolerances. Whilst we take care to minimise the risk of cross-contamination in our kitchen, we cannot guarantee the absence of allergens in any of our dishes.

A discretionary service charge of 12.5% will be applied to food and beverage.