

## NEW YEAR EVE'S MENU

### SNACKS

Sourdough roll OR G/F bread, salted butter, mackerel pate OR marinated olives

### STARTERS

4 x raw rock oysters, mignonette, tabasco, lemon OR ponzu, spring onion, wasabi sriracha OR lemon & black pepper G/F

Smoked salmon, caperberries, chive & dill oil, lemon ricotta, rye bread

Slow cooked ox cheek, Sussex cheddar polenta, foie gras, pickled carrot, stout jus

Salt bake beetroot, sea buckthorn pearls, barrel age feta pure, Jerusalem artichoke crisps, smoked extra virgin olive oil V G/F

### MAINS

9oz Beef fillet, chimichurri & peppercorn sauce G/F

Grilled whole lobster, garlic butter, lemon G/F

Dover sole "à la meuniere" G/F

Pumpkin ravioli, chestnut pasta, crispy kale, truffle butter V

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### SIDES FOR THE TABLE

Skinny fries, Cherry tomato salad, Wilted spinach G/F

### DESSERT

Red velvet cake, orange marmalade, white chocolate frosting, blackberries V

Caramelized pineapple, whisky jelly, cinnamon ice-cream, toasted coconut G/F

### CHEESES

Selection of artisan cheeses, honey, nuts, pane carasau OR G/F bread V

£100

### FOOD ALLERGIES AND INTOLERANCES

G/F is only a guide that indicates recipes that do not contain gluten, all our food is prepared in a kitchen where cross-contamination risks may occur, and our menu descriptions do not contain all ingredients. Full allergen information is available upon request. Please speak to our staff about the ingredients in your meal when placing your order.