

# Hogmanay Menu

## COLD SMOKED SALMON

lemon and caper dressing, horseradish cream, blinis (gf available)

## FRENCH ONION SOUP

comté crouton, chive (gf available)

## VENISON MEATBALL

celeriac, wiltshire truffle, cavolo nero

## MUSHROOM TART

roast maitake, tarragon, chestnut velouté (vegan)



## FILLET OF BEEF

truffle pomme purée, roscoff onion, shallot purée (gf)  
(£12 supplement)

## VENISON LOIN

braised shin, red cabbage, beetroot (gf available)

## MONKFISH TAIL

green peppercorn sauce, potato galette, smoked butter (gf)

## JERUSALEM ARTICHOKE RISOTTO

sherry caramel, "parmesan", crisps (gf/vegan)



## PANNACOTTA

ginger, champagne (gf)

## CUSTARD TART

nutmeg, garibaldi biscuit

## CHOCOLATE FONDANT

salted caramel ice cream, cocoa nib

## SELECTION OF CHEESE

crispbread, chutney, quince (gf available)  
(£5 supplement)

## THREE COURSES - £45.00 PER PERSON

*A 12% discretionary service charge will be added to the final bill.*