



# NEW YEARS EVE

## WELCOME

Thienot brut champagne NV

## AMUSE

Yellowfin tuna tartare - Sesame - English wasabi - Ponzu

## TO BEGIN

Salcombe crab tartlet - pomelo - crème fraiche - caviar

Confit Jerusalem artichoke salad - pear - Yorkshire blue - grape - pumpkin seeds

## TO FOLLOW

BBQ sirloin of Devon beef - beer onion - millionaire chips - bearnaise

Roast Delica squash risotto - Grana Padano - truffle - sage (v)

## TO FINISH

White chocolate solero - mango - lime

Milk - honey - bee pollen - thyme

## COFFEE & SOMETHING SWEET

Vegetarian (v) Vegan (vg) Gluten Free (gf) All our food is prepared in the kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team

