

NYE Menu

TO START

Tempio Prosecco DOC 7.55

Nyetimber Classic Cuvee 13

Nooh La Coste Alcohol-Free
Sparkling Provence Rosé 9

STARTER

—
Devon Crab & Crayfish
Cocktail, Pickled
Samphire, Bloody Mary
Sauce 11.5

MAIN

—
Roasted Venison Loin,
Cauliflower Puree, Braised
chicory, Butternut squash
& Veal jus 25

DESSERT

—
Chocolate Burnt
Basque cheesecake 7

—
Roast Cauliflower Soup,
Sage & chestnut
Gremolata, Toasted
Sourdough (Vg) 6

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Salt Baked Beetroot & Wild
Mushroom Wellington, celeriac
Puree, Brussel tops, Red Onion
Gravy (vg) 23

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Clementine posset,
cranberry shortbread (Vg) 6