

DINNER MENU

THURSDAY, 31 DECEMBER 2020

£90 PER PERSON

AMUSE BOUCHE

3 DISHES PER PERSON

DESSERT / COFFEE & TEA / A MIDNIGHT TIPPLE TO TAKE HOME

VEG

Burrata, clementine, verjus, fennel, coriander seeds

Roasted aubergine, black garlic, yoghurt, Thai basil, chilli broadbeans

Roasted beetroot, tahini yoghurt, dill, preserved lemon

Cauliflower, celery, sour cherries, smoked almonds

Valdeón cheesecake, pickled beetroot, thyme honey, almonds

FISH

King prawns, rad prik, stir fried turnip tops

Spiced buttermilk cod, Urid dhal, Swiss chard

Octopus, rose harissa, golden raisin, kale, anchovy tapenade

MEAT

Crispy saddleback pork belly, kimchi, pink grapefruit, black bean sauce

Aged rump steak, king oyster mushroom, peppercorn sauce, Belper Knolle

Venison pastilla, Catalan spinach, pickled salsify

SWEET

Ricotta dumplings, winter berries, liquorice crumble

Roasted peanut ice cream, gianduja, caramel brittle

Baked chocolate ganache, plum soil, orange oil

Coffee and pecan financiers, maple cream

Please let your waiter know if you have any food allergies

A discretionary 12.5% service charge will be added to your bill