

NEW YEAR'S EVE
2023

M E N U

Four courses + a glass of Devaux Grande Réserve £80

NIBBLES FOR THE TABLE

DEVILLED EGGS Exmoor Caviar **VO**

"TARAMA" Whipped Smoked Tofu, Leafy Radishes, Celery Salt **VG**

CROQUETTES Mrs Kirkham's Lancashire Cheese, Sweet Leeks, Pickled Walnut



MERSEA OYSTERS Naked or Baked **+3.5 each**

STARTERS

SEAFOOD COCKTAIL

British Crab, Brown Shrimp, Prawns, Yuzu Cucumber, Marie Rose, Focaccia Crisps

ADD EXMOOR CAVIAR 7

VENISON CARPACCIO

Warnham Park Venison, Heritage Beetroots, Mustard Dressing, Rocket **VGO**

MUSHROOMS ON TOAST

Pan-Fried Wild Mushrooms, Herby Garlic Butter, Salted Ricotta **V**

MAINS

All served with sharing sides

LEMON SOLE

Champagne Velouté, Sea Vegetables

FILLET STEAK

8oz, Dry-Aged, Shaved Black Truffle, Sticky Onions, Watercress

DELICA PUMPKIN WELLINGTON

Mushroom Duxelles, Spinach, Harissa, Puff Pastry **VG**



TOMAHAWK

— For two to share —

35oz Dry-Aged Beef, Sticky Onions, Hash Brown Chips, Flourish Salad **+20 per person**

SHARING DESSERTS

V – Vegetarian, **VO** – Vegetarian option, **VG** – Vegan, **VGO** – Vegan option

Alcohol-free alternative available. Prices include 20% VAT. We take cash, Visa, Mastercard, Amex & Maestro. All prices in GBP. Optional 12.5% service charge added to every bill – 100% of this goes to the restaurant staff. Please advise on dietary requirements & allergies and we will advise on alternatives. We can't guarantee our dishes are allergen free and we handle all allergens in our kitchen. Our fryers are used for non-vegetarian dishes. Game may contain shot and olives may contain stones.