

HAPPY New Year

2020

Glass of bubbles

Canapés..

Ham hock & celeriac remoulade, Goats cheese, black olive & basil, Citrus cured salmon & grapefruit, Charred octopus, red pepper & caraway

To begin..

Baked Somerset camembert, focaccia crostinis, chorizo & caramelised onion jam, pickled celery & choucroute

The Main event..

Smoked lamb rump, crispy lamb shank, lamb shoulder & harissa pie, anchovies, miso & smoked aubergine

Halibut, tempura mussels, salt baked fennel, chicken soubise, parsley & lemon pesto

Anise braised short rib of beef, beef fat confit sirloin, ox cheek & bone marrow en croute, celeriac & horseradish

Smoked confit onion, burnt cauliflower, beetroot, ashed carrots & hazelnut crème

All served with garlic & chive dauphinois, braised hispi cabbage & miso carrot

To follow.

White chocolate parfait, cacao nib & lime crumble, blackberries, pistachio nougat, demerera marshmallow & marscapone ice cream

Clipper tea or Full Circle Coffee

£60 per person

50% deposit & pre order required