

## **NEW YEAR'S EVE MENU 2022**

**BAGUETTE & LESCURE BUTTER £4**

### **PETITES ASSIETTES**

**HOUSE MARINATED GORDAL OLIVES £4**  
**PADRON PEPPERS, ESPELETTE PEPPER £6**  
**JERSEY PEARL OYSTERS 6/12, SHALLOT VINEGAR £18/35**  
**CHARCUTERIE ARTISANALE FOR TWO £12**  
**TARTE FLAMBÉE ALSACIENNE £9.5**

### **ENTRÉES**

**BEEF CARPACCIO, PICKLED MUSHROOMS £9.5**  
**VELOUTÉ OF WHITE ONION, CIDER & STILTON £8**  
**PORK & PISTACHIO TERRINE, PICKLES, TOASTED SOURDOUGH £11**  
**KING PRAWNS, PAPRIKA & LIME BUTTER, SPRING ONION £11.5**  
**SMOKED SALMON, CRAB, AVOCADO, OSCIETRA CAVIAR £12**

### **PLATS PRINCIPAUX**

**DOVER SOLE NIÇOISE £MP**  
**GRILLED WHOLE LOBSTER FOR TWO, BEARNAISE SAUCE, CHIPS £40 PER PERSON**  
**CHATEAUBRIAND FOR TWO, POMMES PONT NEUF, WATERCRESS £35 PER PERSON**  
**GLOUCESTER OLD SPOT PORK CHOP, CELERIAC, APPLE & BLACK PUDDING £26**  
**RUMP OF LAMB WITH COCKLES £30**  
**WILD MUSHROOM RISOTTO £18.5**

### **ACCOMPAGNEMENTS**

**FRENCH FRIES**  
**£4**

**HARICOTS VERTS**  
**£4**

**ROASTED HERITAGE**  
**CARROTS**  
**£4**

### **DESSERTS & FROMAGE**

**APPLE TARTE TATIN & CRÈME FRAÎCHE £8**  
**CHOCOLATE FONDANT, CREME CHANTILLY, GRIOTTINE £8**  
**WHITE CHOCOLATE CHEESECAKE & CLEMENTINES £8**  
**ASSIETTE DE FROMAGE £12.5**