

New Year's Eve 2026

On Arrival

Charred rosemary focaccia, balsamic & olive oil, Gordal olives (ve)

Choose 2 plates, 1 side and 1 dessert per person

From the Sea

Seared scallops, celeriac purée, black pudding crumb and apple
Butter poached cod, parsnip purée, brown shrimp and champagne sauce
Sea bream crudo, blood orange, fennel and chilli

From the Land

Slow-cooked short rib, mulled wine braised onion, beetroot ketchup
Duck breast, fig, red wine jus and winter spices
Steak tartare, egg yolk, capers, shallot and toasted sourdough

From the Garden

Roast carrots, whipped 'feta', dukkah, chilli & maple (ve)
Wild mushroom arancini, parmesan and truffle (v)
Beetroot, blood orange, goats' cheese and toasted seeds (v)

Sides

Roast potatoes, rosemary and sea salt (ve)
Salt and pepper fries (ve)
Triple cooked chips (ve)
Cauliflower cheese, smoked cheddar crumb (v)
Braised red cabbage, apple and winter spices (ve)

Desserts

Dark chocolate fondant, peanut brittle and peanut ice cream (v)
Salted caramel tart, Chantilly cream (v)
Black Forest cheesecake, kirsch cherries and cocoa (v)