

NEW Years Eve

TWO COURSES 75.⁰⁰
THREE COURSES 90.⁰⁰

STARTERS

COTSWOLD GIN-CURED SALMON GRAVLAX

Beetroot carpaccio, dill crème fraîche, pickled cucumber ribbons, rye crumb

ROASTED CHESTNUT & SHIITAKE MUSHROOM SOUP

Oat cream, truffle oil, duxelle crostini

GAME & PISTACHIO TERRINE

Port jelly, brioche toast, onion chutney, cocoa nibs

WHIPPED BURRATA

Honey-roasted figs, nut crumb, basil oil, aged balsamic

MAINS

COTSWOLD BEEF WELLINGTON

Chestnut duxelle, truffle mash, red wine jus, glazed baby carrots

ROASTED HALIBUT

Beurre blanc sauce, caviar, sea herbs, cauliflower purée, crispy capers

ROAST BREAST OF GUINEA FOWL

Confit leg croquette, parsnip purée, wilted kale, cranberry port reduction

ROAST CELERIAC & WILD MUSHROOMS

Ancient grains, vegan green peppercorn sauce

PUDDINGS

MISO CHOCOLATE TORTE

Miso caramel, peanut brittle, vanilla ice cream

WINTER BERRY PAVLOVA

Spiced mulled wine reduction, mascarpone chantilly

VANILLA BASQUE CHEESECAKE

Hyll granola, caramelised banana

LOCAL CHEESES

Grapes, quince, biscuits

HANDMADE TRUFFLES, ORANGE MADELEINES & MINI MACARONS

Some of our food and drink may contain nuts and other allergens. If you have any dietary requirements, please speak to a member of our team who will help you.
Please note that a discretionary 10% service charge will be added to your final bill.

