

New Year's Eve

Five courses 110 per person

To Start

Pressed Beetroot VG

Feta and mint, pickled fennel, pear and kohlrabi

Fish

Shallot Beignet VG

Parsnip crisp and purée, pine nuts, salsa verde

Sorbet

Lemon Sorbet VG

Meringue and flowers

Main Course

Sweet Potato, Kale & Haricot Pithivier VG

Shallot purée, potato crisps, charred little gem

To Finish

Chocolate & Raspberry Tart VG

Vegan vanilla ice cream

The finer details

VG vegan

Our food and drinks are prepared in areas where cross-contamination may occur, and our menu descriptors do not include all ingredients. If you have any allergies, intolerances, or other dietary requirements, or if you require allergen information, please let us know before ordering. A discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.



THE SHIP

RESTAURANT & BAR