

New Year's Eve

Five courses 110 per person

To Start

Venison Carpaccio

Pickled shallots and blackcurrant gel, hazelnut dukkah, micro herbs

Fish

Caramelised Scallop

Cauliflower purée, Champagne sauce, caviar

Sorbet

Lemon Sorbet **VG**

Meringue and flowers

Main Course

Beef Wellington

Wild mushroom duxelle, Madeira reduction, crispy pancetta, roasted baby vegetables, garlic croquette

To Finish

Glazed Dark Chocolate & Brandy Torte

Hazelnut praline, cherry compote

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