



New Year's Eve Tasting Menu

£125.00 per person

Champagne & Canapés

Cream of Parsley Root

Parmesan gougères and root vegetable crisps

Roasted Start Bay Hand-Dived Scallops

Glazed brandy hollandaise, toffee apple and aromatics

Fillet Beef

Roast beef fillet cooked in burnt hay, braised ox cheek, potato, black truffle and thyme cake, Jerusalem artichoke, beer jus

Granita of Blackberry Crumble

Blackberries and orange confit

Chocolate & Cherry Tart

Dark chocolate sable and mascarpone mousse, cherry compote, chocolate soil and gold leaf

Selection of Three Local Artisan Cheeses

Chutney, crackers

£10.00 per person supplement

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. Adults require approximately 2000 kcal a day. A discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.

the jetty

A stylized graphic of a jetty structure, consisting of a horizontal beam supported by three vertical pillars. The pillars are represented by two parallel vertical lines each, and the beam is a single horizontal line.