Warm Baked Sourdough (V)

Salted English butter 4.25 (482 kcal)

NEW YEAR'S

Five course menu

100.00 per person

Martini Olives (VE)

Fresh lemon, thyme, extra virgin olive oil 4.75 (221 kcal)

£

Cocktails

Porn Star Martini

Absolut Vanilla Vodka, Malibu passionfruit, shot of Prosecco, passionfruit 10.95

Strawberry Daiquiri

3-year-old Havana Rum, strawberry purée, lime juice, sugar syrup, strawberry 10.50

Mojito

3-year-old Havana Rum, lime juice, sugar syrup, crushed mint topped with soda, lime, mint 10.50

Passionfruit Reviver

Passionfruit purée, vanilla syrup, Franklin & Sons ginger beer, orange wedge 8.50 (0.0%Alc)

First-Course

Gougères (V)
French style cheese choux puffs

Poached Pear & Walnut Salad (VE) Candied walnuts, merlot vinegar, endive

Second-Course

Salt Roasted Beetroot & Goat's Cheese Salad (V) Candied walnuts, merlot vinegar, dressed leaves (Vegan alternative available) Finest Quality Smoked Salmon Celeriac remoulade, lilliput capers, soft herbs Air-Dried Bresaola Beef
Mozzarella, wild rocket, extra virgin olive oil

Third-Course

Classic Wheeler's Fish Pie Creamy mash, buttered garden peas

Creamy Cheese Polenta (V)
Buttered leaf spinach, grilled woodland
mushrooms, extra virgin olive oil, vintage
balsamico

Slow Cooked Pork Belly Marco Polo glaze, butter bean cassoulet

BBQ Ribeye Steak Clawson blue cheese butter, roasted cherry vine tomatoes, Koffmann chips Signature Beef Fillet Garlic butter king prawns, béarnaise sauce, Koffmann chips

Gnocchi, Fresh Tomato Sauce (VE)
Piccolo tomatoes, fresh basil

Fourth-Course

Sticky Toffee Pudding (V) Vanilla ice cream, butterscotch sauce

Clawson Cheese Plate (V) Fruitcake & sherry syrup

Baked New York Style Cheesecake (V) Served with raspberries

Poached Seasonal Fruits In Sparkling Wine Speak to your server for today's flavours

MPILE

Fifth-Course

Chocolate Brownie Bites (V)

(Vegan alternative available)

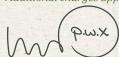
Digestif*

A selection of coffees from Musetti

A selection of teas from Teapigs

Espresso Martini Irish Coffee

*Additional charges apply



Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink.

Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not list all ingredients.

All weights are uncooked. A discretionary service charge of 10% will be added. All prices include VAT at the current rate.

Adults need around 2000 kcal a day. (V) does not contain meat. (VE) does not contain any animal products.

CAMPLE

NEW YEAR'S Five course menu



MARCO PIERRE WHITE

EST^D 1961