



# NEW YEAR MENU

2 course £45.95

3 course £52.95



## STARTER

**Jerusalem artichoke soup (G) (VG)**

w/ artichoke crisps, chive oil and sour dough toast

**Crispy Duck Pancake**

Plum hoisin, spring onion, chilli, and apple chutney

**Pan seared scallop & tiger shrimps (G)**

w/ porcini mushroom, risotto & chives oil

**Crispy Bang Bang Cauliflower (G)**

Gochujang sauce, sesame seed, Asian slaw

## MAINS

**28 days aged Fillet of beef (G)**

Pomme puree, chanterelle mushroom, baby carrots & perigourdine sauce

**Tortelli d'anatra fatti in casa, fonduta di pecorino**

Homemade duck ravioli on pecorino cheese sauce

**Miso Honey Glazed Salmon**

w/ Bombay potato croquet with (shrimps) Bisque sauce, wild Spinach

**Cannelloni di ricotta e spinach**

Homemade ricotta and spinach cannelloni with fresh tomato sauce, bechamel and parmesan

## DESSERT

**Chocolate Brownie**

w/ white chocolate chantilly cream, vanilla ice cream

**Crème brûlée (G)**

w/ ginger biscuit and berries

**Lemon meringue tart**

w/ raspberry sorbet

VG = Vegan | V = Vegetarian | G = Gluten free | GF or DF = We can make this item without (But you must to inform us urgently). All items may contain nuts or nut derivatives and other allergens. Please make staff aware of any food allergies or dietary restrictions before ordering food.

