



New Year's Eve Menu

Foraged Wild Mushroom and Black Winter Truffle Soup

Truffle-infused cream, fresh basil (V, M)

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Cold cut Roast Beef Fillet

(60 day dry aged west country gold)

Onion and maple syrup puree, garlic aioli, sweet beer pickled onion, English watercress, round radish (M, E, G, Su)

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Ceviche of Hampshire Chalk Stream Sea Trout

Beetroot, crème fraiche, grated Italian bottarga, anchovy bonbon (M, F, Su, Mo, C)

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Loin of Wiltshire Estate Venison

Blackberries, duchesse potatoes, confit haunch lightly curried, marinated yoghurt, coriander, winter greens (M, Su)

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Fresh Cranberry Mousse

Thick orange curd, liquid gel, fine Belgian milk chocolate crémeux (M, E, G, So)

Birchall Tea, Bridge Coffee and handmade Petits Fours

If you are affected by a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order and note the following menu content abbreviations for your information:

Ce - celery C - crustaceans E - egg F - fish G - cereals containing gluten L - lupin M - milk & dairy
Mo - molluscs Mu - mustard N - tree nuts P - peanuts PB - plant based Se - sesame Sh - shellfish
So - soybeans Su - sulphur dioxide & sulphites V - vegetarian *can be adapted to gluten free