

The Kitchen



FINE DINING RESTAURANT

Sunday 31st December - £150 per person with wine flight, £100 per person without wine flight

NEW YEAR'S EVE TASTING MENU

New Year's Welcome Drink
Cottonworth Classic Cuvee- Test Valley, UK

Amuse Bouche

Carpaccio of Salt Baked Heritage Beetroot, Feta, Pine Nuts & Fennel Pollen Espuma
Rioja Rosado Valdemar – Rioja, Spain

Hand Dived Scallops, Caramelised Parsnip & Celeriac Puree, Sautéed Enoki Mushrooms
Mahi Sauvignon Blanc – Marlborough, New Zealand

Duo of Muscovy Duck, Hay Smoked Squab Pigeon, English Truffle Roasted Squash
Reserva Carmenere, Haras de Pirque – Maipo Valley, Chile

Tangerine & Blood Orange Granita with Carrot Foam

Loin of Roe Deer, Salsify, Ceps, Chinese Artichoke & Kale
Malbec Finca Perdriel – Mendoza, Argentina

Buttermilk Panna Cotta, Textures of Rhubarb, Maple Granola
Finca Antigua Moscatel Naturalmente Dulce – La Mancha, Spain

Cheese Taster

Coffee & Homemade Petit Fours

If you have a food allergy, intolerance or sensitivity please inform us in advance so we can provide allergen information for each dish before you pre-order
Full payment is taken at reservation | 12% service charge on tables of 6 or more