



New Year's Eve 2021

Chef's amuse bouche (Amuse walnut, shallot & cured salmon)

Open lasagne of confit rabbit, leeks & wild mushrooms, cheese crisp

Smoked salmon & mackerel pate, homemade brioche, pickled fennel, citrus

Quince terrine, charred tenderstem broccoli, ash goats cheese, hazelnuts

Pan roasted diver caught scallops, black pudding, butternut puree, beetroot

Chef homemade sorbet

Loin of Wiltshire venison, horseradish potato purée, roasted carrots, bacon, savoy cabbage

Poached & roasted pheasant, cavolo nero, roasted parsnips, sherry vinegar pearls, pan juice

South coast turbot fillet, samphire, smoked herring caviar, champagne foam, tarragon potatoes

Yeasted cauliflower, rum soaked raisins, capers, mint

Coconut panna cotta, malibu flambé pineapple, Koko Kanu coconut gel, mango crèmeux

Dark chocolate fondant, spiced pears, chocolate ice cream

Caramelized passion fruit tart, lemon curd, almond praline

Selection of West Country cheeses, pickled cucumber, homemade crackers, grapes

£80 per person