



New Year's Eve – Early sitting  
5 course menu - £50  
*Wine pairing - £50 supplement*

Snacks

Smoked cod, crème fraiche, caviar  
Crispy beef, pickles, mustard  
Bread, chicken butter

Celeriac, truffle, apple, dates

Plaice, brassicas, capers, caviar

Venison, BBQ swede, red cabbage

Desserts - You decide

Chocolate, malt, coffee & caramel  
Brown butter cake, yoghurt & pumpkin

Buy the chefs a beer - £5

**Copy of Chef Adam Handling's cookbook - £20**

If you have any dietary requirements or are concerned about food allergies, e.g nuts, please ask one of our team for assistance when selecting menu items

Prices include VAT. A discretionary 12.5% service charge will be applied to your bill, all of which goes to the team.



New Year's Eve – Late sitting  
8 course menu - £150  
*Wine pairing included*

Snacks

Smoked cod, crème fraiche, caviar  
Crispy beef, pickles, mustard  
Bread, chicken butter

Scottish salmon, dill, apple, wasabi

Celeriac, truffle, apple, dates

Plaice, brassicas, capers, caviar

Venison, BBQ swede, red cabbage

Cheese doughnuts

Beetroot, beetroot and more beetroot

Desserts - You decide

Chocolate, malt, coffee & caramel  
Brown butter cake, yoghurt & pumpkin

Buy the chefs a beer - £5

**Copy of Chef Adam Handling's cookbook - £20**

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Prices include VAT. A discretionary 12.5% service charge will be applied to your bill, all of which goes to the team.