



# New Year's Set Menu

Three courses, £60

Includes a glass of Nyetimber on arrival

## *Starters*

Smoked mackerel pâté, samphire butter, fennel, dill & watercress salad, sourdough  
Cobble Lane fennel salami, capers, apple & celeriac remoulade, seeded crispbreads  
Roast cauliflower soup, sage & chestnuts, sourdough (vg)  
Ox cheek & blue cheese croquettes, Cumberland sauce

## *Mains*

Barbary duck breast, braised chicory, Hasselback potatoes, plum puree, duck jus  
West County beef Wellington, maple glazed carrot and parsnip, sprout puree, goose fat  
roasted potatoes, beef jus  
Chalk stream trout, Dauphinoise potatoes, samphire and white wine sauce  
Salt baked beetroot & wild mushroom Wellington, celeriac purée, Brussels tops, red onion  
gravy (vg)

## *Puddings*

Chocolate brownie, vanilla ice cream (vg)  
Sticky toffee pudding, salted caramel ice cream, toffee sauce (v)  
Apple, fig & chestnut crumble, bay leaf custard (v)  
Spiced winter fruit Bakewell, clotted cream (v)

*We source our ingredients from Britain's best farmers, growers, fishers and foragers  
to bring out the season's flavours.*

Provenance may vary subject to supply. Farming challenges and British weather can mean there are a few essential ingredients that come from elsewhere. Please inform a member of the team of any food allergies or intolerances when ordering. As part of the nature of fresh game, dishes may contain traces of shot.

An adult's recommended daily calorie allowance is 2,000 Kcal.  
All tables are subject to a discretionary service charge of 12.5%.

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