



SCOFF & BANTER

New Year's Eve

Available all day on 31 December 2026

Three-course set menu
with a glass of bubbly £65 pp



STARTS

Garden heritage tomato & burrata salad with with basil oil and balsamic glaze (v)

Barbary duck with plum-chilli glaze, pomegranate seeds
with a plum and ginger-chilli reduction

Honey-roasted root vegetable and chestnut soup (v)

MAINS

Grilled sirloin steak with parmesan and herb-crusted baby potatoes,
tenderstem broccoli and a green peppercorn sauce

Pan-seared sea bass with green beans, fine beans and mangetout,
accompanied by a red pepper and almond romesco sauce and charred lemon

Roasted butternut squash en croute served
with honey-glazed heritage baby carrots and a tarragon beurre blanc (v)

DESSERTS

Molten chocolate fondant with Madagascan vanilla ice cream

White chocolate & passionfruit cheesecake

Sticky apple and caramel tart with salted caramel sauce
and Cornish clotted cream

If you have a food allergy or intolerance, please speak to a member of our staff before ordering or consuming any food or beverage. A discretionary service charge of 12.5% will be added to your bill.

Menu items and prices are subject to change. All prices are inclusive of VAT.

(v) suitable for vegetarians. (ve) suitable for vegans.

