

## New Year's Eve 2018

8 course taster menu with a quizzical look back at 2018

A selection of canapes – cheese & truffle doughnuts,  
shepherd loaf with chicken skin butter, veal tartar with bone marrow on crispy rice paper  
VAPORETTO PROSECCO NV, Veneto, North-Eastern Italy / Beer of your choice

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Crab scones, monkfish, lobster bisque  
AMONTILLADO, BODEGAS ROMATE, Jerez de la Frontera, Cádiz, Spain (75ml) – 2.50

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Mallard breast, foie gras crème brûlée  
HUIA PINOT NOIR 2014, Marlborough, New Zealand (125ml) – 6.50

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Pork brioche, quail egg, English mustard  
MEURSAULT 'GRANDS CHARRONS', VINCENT LATOUR 2013, Burgundy, France (125ml) – 9.00

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Venison choux farci, crème fraîche  
VALPOLICELLA CLASSICO RIPASSO, VILLA BELVEDERE 2015, Veneto, Italy (125ml) - 6.00

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Chocolate fondant, salted caramel, popcorn  
MAURY, DOMAINE LAFAGE 2016, Languedoc-Roussillon, France (75ml) – 4.50

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Cheese - Yarlinton Blue & Isle of Wight Blue, R&C chutney, grapes & biscuits  
SAUTERNES RESERVE, DULONG 2014, Bordeaux, South-West France (75ml) – 3.50

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Reads coffee & chocolate truffles

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PALMER & CO BRUT RESERVE CHAMPAGNE, Champagne, France

Taster menu, arrival drinks & a glass of champagne - £65.00

Optional wine flight to match - £27.50

