



New Year's Eve

On arrival

Join us for prosecco in The Sitting Room at 7pm

At your table

Brixham crab crouton

Starters (all)

Seared foie gras, orange, chicory, walnuts

Sea bass ceviche, chili, crispy shallots

Potato & goats curd gnocchi, truffle & spinach, smoked almonds

Mains

Charred venison haunch

Dauphinoise potato, pickled red cabbage, confit shallot, blackberries
or

Brixham halibut

Buttered mash, poached leeks, parsley, lemon & garlic dressing
or

Roasted cauliflower

Fregola, spinach, hazelnut brown butter

Puddings (all)

Dark chocolate mousse

Red currants, honeycomb, buffalo milk ice cream

Lemon parfait

Lemon curd tartlet, Italian meringue, raspberries

Cheese

digestive biscuits, roasted figs, winter chutney

£55.00 per person

Carriages: 1am

Please let us know if you have any allergies or would like any information on the ingredients used in our dishes.

A discretionary 10% service charge is added to final bills, 100% of which goes to our staff.