

# No 32

## NYE SET MENU

SELECTION OF CANAPES & BREAD AND BUTTER



### STARTERS



#### **Steak Tartare**

pickled beetroot, crostini

#### **Tuna Tataki**

Toasted Sesame Oil, Watermelon, Ponzu

#### **Jerusalem Artichoke Gnocchi (v)**

Hazelnuts, Truffle, Shiitake Mushrooms,  
Roasted Garlic, Brown Butter

#### **Tempura Prawns**

mixed leaves, sweet chilli



### MAINS



#### **Grilled Sea Bass**

Gamba Prawns, Cherry Tomatoes,  
Mussels, Lemon Butter

#### **21 Day Aged Fillet (£6 supp)**

Slow roast tomato, salad, fries,  
garlic butter

#### **Teriyaki Poussin**

broccoli, slaw, fries

#### **Smoked Lamb Rack**

Wasabi Yogurt, Toasted Sesame,  
Aubergine, Mint Oil

#### **Teriyaki Sweet Potato (v)**

Chive Emulsion, Caramelised Onions, Pine Nuts,  
Pickled Mustard Seeds, Charred Tenderstem Broccoli



### DESSERTS



#### **Sticky Toffee Pudding**

stem ginger, sour cream ice cream

#### **Cheese Platter**

Locally Sourced British & French Cheese.  
Chutney, Grapes, Water Biscuits

#### **Yuzu & Lemongrass Crème**

Mango Sorbet, Coconut Crisp

£55 PER PERSON

An optional 12.5% service charge will be added to the bill.  
Please make a member of our team aware of any allergies.