

SET  MENU

NEW YEAR'S EVE

IN THE RESTAURANT

MENU

Smooth chicken liver pâté for the table

Starter

Traditional Oak-smoked Scottish salmon, lemon, watercress salad, capers, pickled shallot rings

Terrine of Kentish game, foraged hedgerow berry compote, Savoy cabbage, brioche toast

Fish Course

Cured fillet of red mullet, slow-cooked heritage carrots & onions, basil dressing

Main Course

Line-caught sea bass, shellfish bisque, buttered spinach, hand rolled tomato dumplings

Roast fillet of Hereford beef, duck fat fondant, braised onion, Burgundy wine sauce

Dessert

Marquise of Valrhona chocolate, salted caramel sauce, whipped crème fraiche

Set buttermilk cream, Tahitian vanilla, steeped winter fruits, baked citrus madeleines

Oxford Blue and Montgomery cheddar, celery, spiced pear chutney

First sitting (excludes fish course) £65

With wine pairings £95

Second sitting (includes fish course) £95

With wine pairings £125

Join us in the bar after your meal for a DJ and dancing until late

Please advise us of any allergies. Some dishes may contain nuts. A discretionary 12.5% service charge will be added to your bill.

VEGAN

Carrot hummus, breadsticks for the table

Starter

Truffled velouté of hay-baked celeriac, black trumpet mushrooms

Middle Course

Roast artichoke, vinaigrette of leeks, salsify, parsnip crisps

Main Course

Baked shallot tart, glazed chestnuts & pumpkin, braised turnips, red amaranth

Dessert

Chocolate ganache, passion fruit compote & tuille (gluten free)

First sitting (excludes middle course) £45

With wine pairings £75

Second sitting (includes middle course) £75

With wine pairings £105

CHILDREN

Starter

Cheesy straws, crunchy vegetables, hummus dip

Main Course

Roast chicken supreme, buttered carrots & broccoli

South coast fish & chips, buttered peas, tartare sauce

Pumpkin tortelloni, roast squash & seeds

Dessert

Glazed chocolate mousse, vanilla ice cream, marshmallows

Raspberry ripple ice cream sundae, roast almonds

£35

SET  MENU

NEW YEAR'S EVE

IN THE BAR (FROM 6PM)

Join us in the bar for a New Year's Eve party to remember. Enjoy sharing boards, bar snacks and a DJ, who will be spinning tunes from 7pm until late, and ring in the New Year in style by the river.

Venison & chestnut sausage rolls **£6**

Pigs in blankets, burnt apple purée **£6**

Scotch egg, brown sauce **£6**

Nocellara olives **£4**

Smoked mixed nuts **£4**

Hand-cut chips, aioli **£4.50**

British Meat Board £19.50

Cobble Lane coppa, fennel salami, beer sticks,
Oxsprings ham, cornichons, balsamic onions

Vegetarian Board £15.50

Tart of the day, endive, blue cheese & walnut salad,
pickled vegetables, white bean, garlic and rosemary dip, baked
chestnut mushrooms, goats cheese & herb crumb, breadsticks

Cheese Board £14.50

Perl Las, Tunworth, Cornish Yarg, sea salt crackers,
red onion chutney

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