
Snacks

Kings Caviar, Crème Fraiche, Blini

Chicken Liver Parfait, Crispy Skin,
Sicilian Blood Orange

Lindisfarne Oyster, Cucumber,
Yarra Valley Trout Roe

Yorkshire Game

Terrine of Local Game,
Yorkshire Quince,
Wattle Seed Brioche



From The Sea

Hand Dived Scallop, Local Cauliflower,
Vadouvan, Golden Raisin

From The Land

French Guinea Fowl,
Jerusalem Artichoke,
Ethical Foie Gras, Truffle

New Years Eve Dinner – £165 Per Person

Includes A Glass Of Louis Roederer Champagne

*Please notify a member of staff of any food allergies or intolerances.
A discretionary 12.5% service charge will be added your final bill.*

Pre-Dessert

Single Origin Chocolate,
Pecan, Sheep's Yoghurt

Dessert

Yorkshire Rhubarb,
Brillat-Savarin, Malt

Selection of Petit Fours

