

NEW YEAR'S EVE

EARLY DINERS MENU

This New Year's Eve, we're serving the best of the South Coast with a touch of indulgence — a feast made for sharing, savouring, and welcoming the year ahead in style.

British Rock Oyster

Cranberry Mignonette (£4 Each)

SNACKS

36-Hour Fermented Sourdough

Whipped Seaweed Butter

Brown Shrimp Croquette

Squid Ink Aioli

STARTERS

Black Angus Beef Tartar

*Barbeque Mayonnaise, Beer Pickled
Onion, Game Chips*

Josper Baked Scarlet Prawns

Nduja Butter, Garlic Crumb

Coal baked Heritage Carrots*

*Macadamia Hummus, Blood Orange
Gremolata*

Sussex Bass Crudo

Black Lime, Green Tomato Salsa, Jalapeno

MAINS

Grilled Fillet of Turbot*

Champagne and Caviar Beurre Blanc

Wild Mushroom and Celeriac

Pithivier

Artichoke and Horseradish velouté

Fillet of Beef*

*Grilled Atlantic Prawns, Smoked
Tarragon Bearnaise*

to Share (2 people)

Whole South Coast Dover Sole

Seaweed Butter Sauce (800g)

36 Day Aged Beef Porterhouse*

Peppercorn Sauce (800g)

Sides for the table

Pink Fir Potato Confit garlic, Purple Sprouting Broccoli*, Bitter Leaf Salad**



DESSERTS

Salted Caramel Tart

Crème Fraiche

Winter Pavlova*

Pistachio Crema, Blackberry, Clementine sorbet

95^{PP}

NEW YEAR'S EVE

LATE SITTING MENU

This New Year's Eve, we're serving the best of the South Coast with a touch of indulgence — a feast made for sharing, savouring, and welcoming the year ahead in style.

SNACKS

36-Hour Fermented Sourdough

Whipped Seaweed Butter

Brown Shrimp Croquette

Squid Ink Aioli

STARTERS

Black Angus Beef Tartar

*Barbeque Mayonnaise, Beer Pickled
Onion, Game Chips*

Josper Baked Scarlet Prawns

Nduja Butter, Garlic Crumb

Coal baked Heritage Carrots*

*Macadamia Hummus, Blood Orange
Gremolata*

Sussex Bass Crudo

Black Lime, Green Tomato Salsa, Jalapeno

MAINS

Grilled Fillet of Turbo*

Champagne and Caviar Beurre Blanc

Wild Mushroom and Celeriac

Pithivier

Artichoke and Horseradish velouté

Fillet of Beef*

*Grilled Atlantic Prawns, Smoked
Tarragon Bearnaise*

to Share (2 people)

Whole South Coast Dover Sole

Seaweed Butter Sauce (800g)

36 Day Aged Beef Porterhouse*

Peppercorn Sauce (800g)

Sides for the table

Pink Fir Potato Confit garlic, Purple Sprouting Broccoli*, Bitter Leaf Salad**



DESSERTS

Salted Caramel Tart

Crème Fraiche

Winter Pavlova*

*Pistachio Crema, Blackberry,
Clementine sorbet*

Selection of British Cheese

Port and Plum Chutney



NV Laurent-Perrier, La Cuvée Brut 125ml

110^{PP}