

Wild Flot

31st December 2021

Crémant de Limoux 'Josephine', Geneviève & Gilles Azam Brut Nature NV £11
Blanc De Blancs 'Les 3 Terroirs', Michel Gonet 2016 £15
Fino 'En Rama', Lustau, Jerez (2021 Release) £10
Oloroso 'Gobernador', Emilio Hidalgo, Jerez £9
French 75 £12 / Gin Martini £11 / Negroni £10 / Gin & Tonic (50ml) £10

New Year's Eve Dinner Menu

3 Courses £65

Arrival snacks, bread & biscuits

Rock oyster & shallot vinegar +£3

Starters

Tempura oyster mushroom with cashews, chives & a curry leaf & tamarind sauce

Tuna tartare, English wasabi, raita, cucumber & sesame

Venison hash, french toast, crispy shallots, chestnuts & aioli

Main Courses

Sirloin of aged ex-dairy beef with mushrooms, beef fat pommes anna & sauce Bordelaise

Fillet of halibut with mussel & saffron sauce, smoked roe & cabbage

Hay-roasted celeriac with winter truffle, basil pesto & an almond sherry sauce

All main courses are served with brown butter brussel tops & dressed bitter leaves

Pre-dessert

Petit fours; Raspberry & pink peppercorn marshmallow & a pink navel tartlet

Desserts & cheeses

Chocolate cremeux, blood orange & streusel

Caramel, apple & armagnac choux bun

Hazelnut gelato, macerated blackberries & cinnamon

Two slices of Neal's Yard cheese

A plate of all the Neal's Yard cheeses as an additional course +£20, later sitting only

Please inform us of your allergies & dietary requirements.
Our kitchen contains nuts & game dishes may contain shot.
A discretionary service charge of ten percent will be added to your final bill.