

THE FINAL CHAPTER

3 COURSES 150.00

PROLOGUE

APPETISERS

Champagne Castelnau Réserve Brut 125ml

CANAPES

Fillet Steak Tartare

Free range egg yolk, sourdough toast, horseradish & parsley mayonnaise

Truffle & Leek Croquette (V)

Truffle aioli

Crab Croustade

Hand picked crab, chilli, lemon & mayonnaise, on sourdough toast

FOR THE TABLE

Freshly Baked Sourdough

with Jersey butter

RISING ACTION

STARTERS

Scallops Thermidor

Buttered spinach & thermidor sauce

Salt Baked Beetroot, Whipped Feta, Smoked Almond (V)

Whipped feta, smoked almonds, thyme, white balsamic & honey mustard dressing

Fillet Steak Tartare

Free range egg yolk, sourdough toast, horseradish & parsley mayonnaise

MAINS

Roasted Monkfish

Caviar, spinach, beurre blanc, capers, gherkin & fresh herbs

Wild Scottish Venison

Crispy confit potatoes caramelised celeriac purée & juniper jus

Filet Mignon

170g fillet steak, madeira sauce, wild mushrooms & truffled cream potatoes

Piri Piri Chicken

Grilled marinated half chicken, piri piri sauce & coriander

Celeriac Au Poivre (VG)

Peppered celeriac steak, baby spinach, hash brown, port and mushroom sauce

PINNACLE

CHEESE COURSE

Artisan British Cheese

Baron Bigod, Blue Monday, quince, apple, grapes & artisan crackers

DESSERTS

Passion Fruit Crème Brûlée (V)

Passion fruit & vanilla set custard, crisp caramel top & fresh passion fruit

Sticky Toffee Pudding (V)

Candied pecans & vanilla ice cream

Dark Chocolate Soufflé (V)

Miso caramel sauce & vanilla ice cream

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.

(V) Vegetarian (VG) Vegan

Allergens
& Calories

Scan this code.



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A NYE TO REMEMBER

OPERA

RESTAURANT BAR & GRILL