



Hogmanay Tasting Menu

SNACKS

Bread Tube / Beef Carpaccio / Horseradish Cream
Smoked Salmon Espuma / Tartare / Dill Powder
Tapioca Cracker / Celeriac Remoulade

1ST COURSE

Seaweed Cured Halibut
Beetroot Pickled Shallots / Saffron Emulsion / Potato Tuille / Buttermilk Dressing

2ND COURSE

Celeriac Veloute
Confit Celeriac / Pickled Apple / Sage Oil

3RD COURSE

"Fish and Chip"
Dover Sole / Warm Tartare Sauce / Spiralized Potato

4TH COURSE

Pan Roasted Rib Eye
Slow Cooked Cap / Potato Terrine / Roasted Wild Mushrooms / Bon Marrow Jus

5TH COURSE

Truffle Infused Baron Bigod
Gingerbread Cracker / Truffle Honey

6TH COURSE

"Roks" and Moss
Honey Tuille / Chocolate Cremaux / Honeycomb /
Candied Kumquat

Coffee & Petit Fours

£135 PER PERSON

£50 WINE PAIRING

ALLERGY ADVICE

All produce is prepared in an area where allergens are present.
For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the management team.

A discretionary service charge of 12.5% will be added to your bill.

GRAZING
By Mark Greenaway



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