

WITH DRAKE DEVONSHIRE

NEW YEARS EVE 2024

TO START (pick one)

winter salad

baby gem, kale, County pear, candied pumpkin seeds, pomegranate, Lighthall Tête Carrée cheese (VG)(GF)

roasted beetroot salad

orange, Sofia's burrata, arugula salad, pistachios, dill, citrus vinaigrette (VG)(GF)

celery root velouté

black pepper walnuts, Pernod (V)(GF)

hand-cut steak tartare

cured egg yolk, Dijon, oyster mayo, crostini

popcorn shrimp

wasabi mayo, pickled ginger

MAIN (pick one)

glazed delicata squash

glazed sticky, sweet + sour tamarind, coconut rice, green herb drizzle, pomegranate (VG)

seared pickerel

fennel purée, braised fennel, heirloom carrots, lobster bisque

lamb sirloin

chickpeas, smashed fingerlings, green olives, black garlic aioli, radicchio, harissa orange honey dressing

braised short rib

24-hour slow-roasted, creamy truffle polenta, rapini, chili shiitake + cocoa jus

ADD

grilled local mushrooms +14

oyster + cinnamon caps, thyme, lemon, black pepper (VG)

roasted carrots, brussels +14

sprouts + beets green labneh, herbs (VG)

garlic mashed potatoes (VG) +10

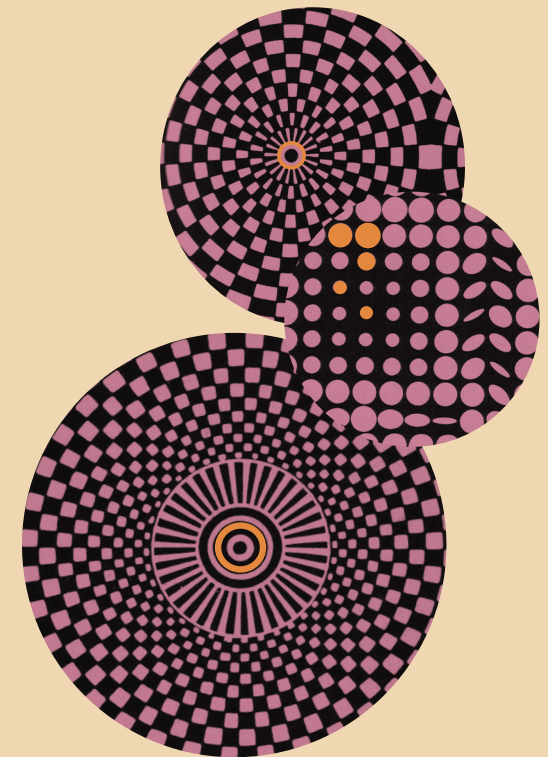
TO FINISH (pick one)

salted caramel

dark chocolate brownie
drunken cherries, vanilla chantilly

sticky toffee pudding

brandy caramel, sea buckthorn gel, Madagascar vanilla ice cream



ADD

oysters 6/25 or 12/48

mignonette, horseradish, lemon (GF)

6 oysters + Cava +80

bread, butter + hummus +9

St Brigid's butter, smoked salt, house-made hummus (VG)

cheese board +26

artisanal cheeses, local honey, fruit preserves, sourdough, Jöey Nordic Seed Crisps (VG)

charcuterie +26

grainy mustard, house preserves, sourdough, Jöey Nordic Seed Crisps