

# NEW YEAR'S EVE SPECIALS

## APPETIZERS

### **Chargrilled Octopus**

Succulent & Smokey, served on enoki mushrooms with caramelised Jerusalem artichoke *GF £15*

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## MAIN COURSE

### **Dry Aged Filet Mignon (10oz)**

Pan-Roasted beef, paired with silky truffled mash, glazed shallots & star anise-Szechuan peppercorn jus *GF £42*

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## DESSERT

### **Plum Crumble Tart**

A rich seasonal crumble, finished with honey-infused stem ginger ice cream

*V £10*