

NEW YEAR'S EVE 2017

Exmoor caviar, confit salmon belly, bonito

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Confit parsnip, jamón, Tunworth custard

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Roast Cornish turbot, pickled egg, clams, rock samphire

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Rhug Estate lamb, best end and shoulder, aubergine, sumac

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Milk chocolate nougat, peanut, salt caramel

5 COURSES £195

SOMMELIER'S SELECTION £105

PRESTIGE SELECTION £165

MARCUS

WE USE FRESH PRODUCE DAILY THEREFORE DISHES WILL DIFFER TO ENSURE WE CAN USE THE BEST QUALITY INGREDIENTS

THERE MAY ALSO BE ALTERATIONS TO THE VINTAGES SERVED

ALLERGEN INFORMATION FOR EVERY DISH IS AVAILABLE UPON REQUEST

A DISCRETIONARY SERVICE CHARGE OF 15% WILL BE ADDED TO YOUR BILL