ROE

New Year's Eve 2025

Glass of NV R de Ruinart, Brut

Mushroom Parfait
Shiitake, Wiltshire truffle, grilled bread

Beef & Oyster Tartare
Ginger, apple, sesame, Exmoor caviar

-

Spiced Lamb Skewer
Smoked onion yoghurt, honey

Crab & Lobster Stuffed Chicken Wings
Szechuan salt

-

Saddle of Bathurst Estate Venison
Shoulder boulangère, horseradish, red wine sauce

Served with
English endive, stilton & walnut salad

-

Dark Chocolate Tart
Crispy buckwheat, sour cherries, melilot

Minimum of 2 guests required to dine from menu.
Kindly note, our menus are seasonal and are subject to change.
Please let us know if you have an allergy or intolerance. All dishes are served to share in the centre of the table.