COPPA
CLUB

New Year's Eve

3 Courses 75

Glass of Champagne to start

Starters

Baked Scallops in the Shell samphire, Aleppo chilli & lemon butter | N

Beef Carpaccio figs, fennel, pomegranate, olive oil

Heritage Beetroot Tart Tatin lemon thyme, pumpkin purée, pecan & lovage pesto | PB

Twice-Baked Pitchfork Cheddar & Red Leicester Truffled Soufflé

Mains

Roasted Gressingham Duck Breast crushed roots, wild mushrooms, crispy Prosciutto, madeira jus

Pan-Roasted Halibut bisque sauce, fennel, samphire, mussels, lovage oil

Root Vegetable Wellington seasonal greens, pumpkin purée, hazelnuts, thyme | PB N

7oz Beef Fillet Bourguignon crushed roots, seasonal greens

Puddings

Sticky Toffee Pudding miso caramel, honeycomb, salted caramel ice cream | V

Chocolate & Tahini Tart pistachio, vanilla ice cream | PB N

Vanilla Panna Cotta preserved sour cherries, meringue, almond crumb | N

Rum Poached Pineapple toasted buckwheat, coconut ice cream | PB NG

Pitchfork Cheddar, Baron Bigod, Cornish Blue pear jelly, celery, seeded crispbreads

Vegetarian | V Plant-based | PB Contains nuts | N Non-gluten or can be made non-gluten | NG
If you suffer from any allergies, please ask a waiter for more information.