

NEW YEAR'S EVE MENU £95 PER PERSON

Roasted cauliflower, chickpea, lobster oil, golden raisin purée

Vodka cured salmon, Dorset crab, fennel relish or Roasted mixed squash, burrata, kale, fennel (V)

Halibut fillet, saffron mussels, champagne sauc or Soft polenta, truffle, Jerusalem artichoke (V)

Venison Wellington, celeriac, truffle, crispy shank, port sauce or Celeriac and woodland mushroom pithivier, mushroom jus (V)

Chocolate tart, red wine poached pears, mascarpone creme or Wookey Hole cheddar, biscuits, chutney

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If you have any dietary requirements or are concerned about food allergies, e.g nuts, you are invited to ask one of our team members for assistance when selecting menu items.