

NEW YEAR'S EVE

at Rockwater

£95 per person

Glass of Bubbles

ARTISAN BREAD, SESAME BUTTER

OYSTER
Balsamic Pearls

SCALLOP CEVICHE
Sweetcorn Yuzu, Daikon

SMOKED OCEAN TROUT
Caviar, Blini

LOBSTER TAIL
Umami Butter, Edamame Potato Salad

LAMB CUTLET
Chickpea Ssamjang, Mint Crumb, Unagi

Celery Potatoes & Root Vegetables

FILLET OF BEEF
Braised Cheek, Daikon Fondant, Black Garlic, Shimeji

Lotus Root Crisps, Red Onion Vinegar

CHOCOLATE TRUFFLE

ALLERGENS

(*) NO GLUTEN CONTAINING INGREDIENTS (PB) PLANT-BASED (N) CONTAINS NUTS

An optional service of 12.5 % will be added to your bill. Please inform a member of our team of any allergies or dietary requirements. We run an open kitchen and therefore cannot guarantee that any item will be 100% allergen free from unintentional allergens, namely sesame, soya, crustaceans and fish due to cross contamination. Please note this menu is seasonal and subject to change. We are a cashless venue



NEW YEAR'S EVE

at Rockwater

£95 per person

Glass of Bubbles

ARTISAN BREAD, SESAME BUTTER

OYSTER 'SHROOM
Balsamic Pearls

PALM CEVICHE
Sweetcorn Yuzu, Daikon

SMOKED BUTTERNUT MOUSSE
Caviar, Blini

GOLDEN BEET IN PASTRY
Tempeh, Yeasted Cauliflower

BLACK TRUFFLE 'NOT CHEESE,
Chickpea Ssamjang, Mint Crumb, Unagi

Celery Potatoes & Root Vegetables

REDEFINED FLANK 'STEAK
Fried Mushroom, Daikon Fondant, Black Garlic, Shimeji

Lotus Root Crisps, Red Onion Vinegar

CHOCOLATE TRUFFLE

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