HUMO

New Year's Eve Sunday 31st December 2023

Mazara del Vallo 3-month aged caviar, Kinome, prawn, cauliflower, Rokko Miso & finger lime

Salsify

Jerusalem artichoke, saffron, hazelnut, buckwheat, beech roasted chestnuts

Garden Salad

Smoked Cornish Agria potato, mizuna, wild rocket, East Sussex sansho pepper, coriander, puntarelle

Scallop

Hand-dived Orkney scallop, pear, whisky barrel, Speyside sabayon

Turbot

10-day aged Brixham turbot, cime di rapa, nori, fishbone sauce & anchovy emulsion

or

Beef (£30 supplement) Kagoshima A4 black cattle sirloin, spring onion, elderflower & sudachi 'dashi', baby chard

Granadilla

Timur berry, Lancashire Milk, Yoghurt

Please inform us of any dietary requirements | Some foods may be served raw or unpasteurised | A discretionary service charge of 15 % will be added to your final bill.