

CLEVERCHEFS.

WELLINGTON BARN

"POP UP"
Restaurant

2021

NEW YEARS EVE MENU

MEAT

ON ARRIVAL

Rhubarb & ginger gin

ONE

Cornish crab, crumpet,
Welsh rarebit.

TWO

Butternut squash veloute,
truffled sourdough shard.

THREE

Curried monkfish, Chicken skin tuile,
celeriac, ale soaked raisins,
smoked potato purée,

FOUR

Aylesbury duck breast,
Pulled duck & potato terrine,
carrot textures, maple jus.

FIVE

Caramelised pineapple pave,
torched almonds, coconut
& Champagne soup.

SIX

Dark chocolate & peanut butter,
rosemary honeycomb,
malted milk ice cream.

SIXTY POUNDS

MEAT - FREE

ON ARRIVAL

Rhubarb & ginger gin

ONE

Wild mushroom, crumpet,
Welsh rarebit.

TWO

Butternut squash veloute,
truffled sourdough shard.

THREE

Curried cauliflower, Sesame tuile
celeriac, ale soaked raisins,
smoked potato purée,

FOUR

Beetroot, goats cheese,
roasted red pepper,
Jerusalem artichoke.

FIVE

Caramelised pineapple pave,
torched almonds, coconut
& Champagne soup.

SIX

Dark chocolate & peanut butter,
rosemary honeycomb,
malted milk ice cream.

FIFTY FIVE POUNDS