

NEW YEAR'S EVE

EARLY SITTING: £120 TILL 7PM | LATE SITTING: £150 FROM 7:15PM

AMUSE BOUCHE

Ibérico Ham & Manchego Cheese Croquette roasted garlic aioli, ham & chilli jam

STARTERS

Fettuccini Cacio e Pepe (v)
black truffle, Pecorino cheese

Deven Crab Doughnuts brown crab hot sauce, Oscietra caviar

Spicy Salmon Tartare chilli, garlic, Ponzu, avocado & crispy wonton

Vitello Tonnato tuna dressing, tomato, capers & olive oil

MAINS

Roast Pumpkin & Vegan Feta (vg) red onion jam, toasted pine nuts & spinach pithivier

Whole Grilled Dover Sole

Roasted Lamb Rack slow cooked shoulder, lamb sausage, minted lamb jus

Dry Aged Bone in Ribeye Steak Béarnaise sauce & roasted shallots

SIDES FOR THE TABLE - Truffle Mash & Winter Greens

DESSERTS

Winter Berry Cheesecake whipped vanilla cream cheese, mulled berry compote, ginger biscuit base

Vanilla Crème Brulée fresh blackberries, blackberry gel & mint

Black Forest Mousse
72% chocolate, Maraschino cherry, Kirsch Chantilly & hazelnut

British & French Cheeses grapes, quince & biscuits

Macaroon Selection

If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present. (VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements. Adults need around 2000 kcal a day.

14.5% discretionary service charge will be added to your bill. Prices include VAT.