

## New Year's Eve 5-course tasting menu £90

Wine pairing £80

Available from 17:30-19:15

### Canapes

Smoked cod's roe choux bun

Cherry duck liver macaroon

*Piper Heidsieck Brut NV, Champagne, France 125ml*

-

Cornish crab, potato cannelloni, Champagne

*2023 Assyrtiko, Papagiannakos, Attica, Greece 100ml*

-

Dexter ribeye, celeriac and brie pithivier, black truffle jus

*2015 'Segla', Château Rauzan Segla, Margaux, Bordeaux, France 100ml*

-

Pina colada, samphire, chilli, timut pepper

*Flor de Caña 12yrs Rum, Nicaragua 35ml*

-

Valrhona chocolate marquise, yuzu, honeycomb, sesame

*Blandy's Malmsey 10YRS, Madeira, Portugal 75ml*

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss this with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. (VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements. Adults need around 2000 kcal a day. 15% service charge will be added to your bill. Prices include VAT. Please note that we are a cashless restaurant and will only accept card payments