

New Year's Eve

6-course tasting menu £160

Wine pairing £150

Canapes

Smoked cod's roe choux bun

Cherry duck liver macaroon

Piper Heidsieck Brut NV, Champagne, France 125ml

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Cornish crab, potato cannelloni, Champagne

2022 Condrieu, Domaine du Monteillet, Rhône Valley, France 100ml

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Rack of Dover sole, camomile beurre blanc, Oscietra caviar

2021 Pernand-Vergelesses, Vallet Frères, Burgundy, France 100ml

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Dexter ribeye, celeriac and brie pithivier, black truffle jus

2019 Amarone della Valpolicella del Fondatore, Montresor, Italy 100ml

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Pina colada, samphire, chilli, timut pepper

Flor de Caña 12yrs Rum, Nicaragua 35ml

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Valrhona chocolate marquise, yuzu, honeycomb, sesame

2021 Passito di Pantelleria, Bukkuram, De Bartoli, Sicily, Italy 75ml

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Petit fours

2017 Graham's LBV Port, Douro, 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