

New Year's Eve 2024

£170 per person

VEUVE CLICQUOT

"Yellow Label" Brut, Reims

for the table

FANCY HASH BROWN

hash brown, crème fraîche

GRILLED OYSTER

hollandaise brûlée

CHEESY POLENTA CROQUETAS

black truffle mayo

BEEF TARTARE

potato crisp, harissa oil, crispy shallots

choose one from each section

WILD MUSHROOM & TRUFFLE SOUP

tempura crisps

CURED TROUT

brioche toast, horseradish cream cheese, sweet pickled onion, dill

FOIE GRAS CRÈME BRÛLÉE

pork crackling, marmalade, brioche

KING PRAWNS

garlic butter, white wine, chilli



TRUFFLE & BURRATA RAVIOLI

Parmesan

LOBSTER THERMIDOR

raclette, chips

DUCK & WAFFLE

crispy leg confit, fried duck egg, mustard maple syrup

LAMB CUTLETS

Pie, winter greens, gravy

STICKY MARMALADE ROLL

homemade brioche, orange marmalade, vanilla ice cream

CHOCOLATE MOUSSE

caramel, shortbread, chocolate ice cream

PLUM PUDDING

plum cobbler, roasted plum ice cream

COFFEE & TEA

house selection



Gluten Free



Vegetarian



Can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 14% service charge will be added to the bill.