

New Years Eve

Six Course Tasting Menu £140

Available from 19:15 to 22:00

Wine pairing £95

Amuse-Bouche

NV Lanson Pere & Fils Brut, Champagne, France

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Lobster, langoustine bisque, kohlrabi, blood orange

2021 Meursault, 'Les Grand Charrons', Bouzereau, Burgundy, France

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Scottish halibut, scallop chou farci, caviar fish velouté

2020 Pouilly-Fumé 'Pierre à Fusil', Domaine Bouchié-Chatellie, France

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Fillet of beef Rossini, wild mushroom, Périgordine sauce

2018 Brunello di Montalcino, Campogiovanni, Tuscany, Italy

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Pre-dessert

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Valrhona chocolate marquise, yuzu, honeycomb, sesame

2010 Château Monteils, Sauternes, Bordeaux, France

Wine pairing served in 100ml

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.

13.5% discretionary service charge will be added to your bill.



Feast your eyes



Life's a picnic