



*New Year's Eve menu*  
*Six courses £140*  
*with a glass of Taittinger Brut 2014*

*AMUSE BOUCHE*

*chicken & duck liver profiterole | cured salmon grissini | tapioca mushroom marshmallow VG*

*14 HILLS PIE*

*duck liver & breast, pork, cherry, winter black truffle, pastry crust*

*or*

*ARTICHOKE VG*

*Jerusalem artichoke velouté, pickled girolles, chives, extra virgin olive oil*

*DUO OF BEEF*

*roast fillet, braised feather blade, confit shallot, carrot purée, red wine jus*

*or*

*DOVER SOLE*

*lobster mousse, saffron braised leeks, fine herbs, sauce Américaine*

*or*

*TRUFFLE VG*

*Arborio rice, parmesan, mascarpone, Umbrian winter white truffle*

*Pommes frites 5 | Pommes mousseline 5 | Green beans 5 | Mushrooms 6 | Brussel sprouts 5*

*CHEESE*

*Baron Bigod, winter black truffle, seeded crackers*

*or*

*COLONEL VG*

*lemon sorbet & Vodka*

*BAKED ALASKA*

*side table flambé, hazelnut, spiced mandarin, meringue*

*or*

*PEAR VG*

*mulled wine, cranberry, croquant, pear sorbet*

*CAFÉ GOURMAND*

*mince pies, orange & chocolate truffle, gingerbread macaroons*

**VG** Vegan

If you have any allergies or food intolerances please do advise your waiter.  
20% VAT included. A 12.5% discretionary service charge will be added to your bill.