



New Year's Eve 2021

6 Courses £80

(with two hours return time for the table)

Vegetarian

Amuse bouche (v)

Warm Tart of Artichokes & Leeks

∞

Butternut squash salad (vg)

Confit Of Pumpkin, Walnut Puree, Dandelion

∞

Beetroot carpaccio (v)

Golden Beetroot, goat cheese,

∞

Roasted Peral Barley Risotto (vg)

Roasted Ceps, Salt Baked Celeriac Winter Truffle

∞

Nougat Glace

Whiskey, mandarin, chocolate, walnuts

∞

Petit fours

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

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