



NEW YEAR'S EVE

Five-Course Set Menu | £150 per person

A M U S E - B O U C H E

FOIE GRAS FIG JAM PARFAIT

Miso Bread | Gherkins | Lemon Clover

VEGAN PARFAIT WITH FIG JAM

Miso Bread | Gherkins | Lemon Clover

S T A R T E R

TUNA SASHIMI

English Wasabi Crème Fraîche | White Peach
Firecracker Soy Dressing | Caviar

BEETROOT POTATO ROSTI

Salt-Baked Beetroot | Whipped Goats' Cheese
Nut Granola

SMOKED WAGYU TARTARE

Apple | Horseradish | Foie Gras

M A I N

FILLET

Cedar Rivers Farm | Colorado
USDA PRIME | 200g

BALCKMORE WAGYU

Grade 9++ | Inside Skirt
200 g

HALIBUT

Wild Mushroom | Mushroom Dashi
Crème Fraîche

WILD-FARMED BLACK TRUFFLE TORTELLINI

Chanterelles | Ceps | Crème Fraîche

D E S S E R T

JAPANESE PLUM CHEESECAKE

Hazelnut Dukkah | Puffed Rice

SNICKERS

Peanut Snow | Chocolate Rocks | Dulce Ice cream

L A T E - N I G H T S N A C K

BACON & EGG MUFFIN

Smoked Ketchup

BREADED HALLOUMI MUFFIN

Smoked Ketchup | Avocado cream



**ALLERGEN
INFORMATION**
Scan the QR code
to view allergen
details

All prices include VAT and a discretionary
13.5% service charge will be added to your bill.