



## NEW YEAR'S EVE MENU

£150.00 per person

*Upgrade to free-flowing Veuve Clicquot Champagne for £100.00 per person*

### MISO & FURIKAKE SOURDOUGH

Cultured Beef Butter

### S T A R T E R S

#### WAGYU FRIED CHICKEN

Bread Emulsion | Pickles  
Hot Sauce

#### CRISPY DUCK & WATERMELON SALAD

Daikon Noodles | Pickled  
Cucumber | House-Made Chilli  
Hoisin Sauce

#### BURRATA

Charred Marinated Peppers  
Olive Tapenade | Confit Almonds

### M A I N S

All served with: M Chips, Wood-Fire Cooked Broccoli, M Salad, Black Garlic Aioli and Chimichurri

#### SIRLOIN

Ethical Butcher Prime Cut, England | 300G

#### RIBEYE

Las Pampas, Argentina | 300G

*Upgrade to Fillet USDA 200g for £25.00*

#### IBERICO PORK

Kimchi | Yuzu | Nashi Pear | Wasabi Leaves

#### WILD-FARMED BLACK TRUFFLE TORTELLINI

Chanterelles | Crème Fraîche

### D E S S E R T S

#### RUM BABA

Citrus Vanilla Rum Syrup | Smoked  
Figs | Apricot Glaze | Crème  
Diplomate | Custard

#### MISO CHEESECAKE

Crystallised White Chocolate | Lime Pearls  
Blueberry, Tahini & Gin Ice Cream



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

All prices include VAT and a discretionary  
14% service charge will be added to your bill.



## DRINKS LIST

### WELCOME DRINK

**VEUVE CLICQUOT YELLOW LABEL**

125ml

### DRINKS INCLUDED

#### GRAND CRU SPRITZ

Axia Mastic Spirit | Cygnet 22 Gin | Aperol  
Elderflower | Citrus Blend | White Grape Cordial  
Double Dutch Soda | Chandon NV

#### ESPRESSO MARTINI

Finlandia Vodka | Kahlua | Vanilla  
Cold Brew Coffee

#### JAPANESE GARDEN

Tanqueray Gin | St. Germain Elderflower Liqueur  
Lychee Juice | Matcha | Lemon

#### JAPANESE SLIPPER

Midori | Cointreau | Lemon

#### WINE

Red | La Cadence Rouge, Vin de France, 2022  
White | La Cadence Blanc, Vin de France, 2022

#### PROSECCO

#### BEER

#### Non-Alcoholic:

#### DESIGNATED DRIVER

CleanCo Clean G Rhubarb | Apple  
Cranberry | Lime | Jasmine

#### YUZY MARGARITA

CleanCo Clean T | Agave | Yuzu