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New Year Evening Menu

£130 per person

Please note, the menu is subject to change

Canapes

Suffolk Lamb Tartlets

Oscietra caviar, shiso, almond financier

Chapter I

Halibut

Butter-poached halibut, black truffle, hazelnut, clementine

Chapter II

Beef Fillet

Hereford beef fillet, white miso béarnaise, truffled potato terrine

Chapter III

Chocolate Marquise

Valrhona chocolate marquise, yuzu, honeycomb, sesame

Petite Fours

Passion fruit pâte de fruit

(VG) VEGAN | (V) VEGETARIAN

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss this with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchen and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Adults need around 2000Kcal a day. Calorie information is available on request. A discretionary 12.5% service charge will be added to your bill. All prices include VAT.

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