



NEW YEARS EVE MENU

£99.00 PER PERSON

Amuse bouche

Butter bean soup with white truffle and cep ravioli (D,G,Sd,Ce)

35 Ribeye Rockefeller with lobster, roasted chestnuts (D,C,N,Sd)

Tuna & langoustine salad (F,C,Sd)

Pre dessert (D,G,N,E,Sd)

Chocolate souffle bandy ice cream and candyfloss (D,G,N,E,Sd)

Allergy key

Crustaceans (C) Celery (Ce) Dairy (D) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)
Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se)

Contains alcohol * Vegetarian (V) Vegan (Ve)

If you have any specific dietary requirements or allergies, please let us know. While we will do our very best to accommodate you, unfortunately we cannot guarantee that our kitchen or our suppliers are 100% allergen-free.

A discretionary 12.5% service charge will be added to your bill. Prices are inclusive of VAT.



VEGETARIAN NEW YEARS EVE MENU

£99.00 PER PERSON

Amuse bouche

Butter bean soup with white truffle and cep ravioli (D,G,Sd,Ce)

Beetroot tartar with king mushroom winter truffle (Sd,Mu)

Vegetable layer cake comfit shallot purée with wet walnut (D)

Pre dessert (D,G,N,E,Sd)

Chocolate souffle bandy ice cream and candyfloss (D,G,N,E,Sd)

Allergy key

Crustaceans (C) Celery (Ce) Dairy (D) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)
Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se)

Contains alcohol * Vegetarian (V) Vegan (Ve)

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