

NYE FEAST

£90 per person

matching wine £69 per person

Barbequed Langoustine - Lardo & black truffle - Cave aged Gruyère gouger
Pierre Montcuit - Brut Grand Cru Blanc de Blancs - Mesnil-sur-Oger

Barbequed Jerusalem artichokes with hazelnut & winter truffle
Suertes del Marques, Trenzado, Tenerife Islands - 2015

Roast turbot with kale, chestnuts & smoked butter sauce
Antoine Jobard, Meursault, En la Barre, Burgundy, France - 2012

Aged black Angus beef rib-eye with January king cabbage
Remelluri, Rioja Reserva, Spain - 2010

Clementine soft serve

Warm buckwheat waffle, macadamia & gianduja
Quinta do Noval, Colheita 2000, Tawny Port, Douro, Portugal

Hay smoked fudge

Please inform us of any allergies or dietary requirements. Some of our dishes may contain ingredients that are raw or unpasteurised.

A discretionary 12.5% service charge will be added to your bill