



New Year's Eve

31st December 2022

£80 PER PERSON

OPTIONAL WINE FLIGHT £30

SNACK	Crispy oyster, vinegar mayo and seaweed salt
STARTER	Truffled Yukon gold potato raviolo, smoked cream, crispy bacon and pickled onion crumb <i>Domaine Figeat, L'Heritage, Pouilly-Fumé, Loire, France 2021</i>
FISH	Scottish hand-dived scallop, creamed celeriac, lardo Ibérico, toasted hazelnut <i>Cullen, Mangan Vineyard, Sauvignon Blanc, Semillon, Margaret River, Australia, 2021</i>
MAIN COURSE	Roasted rack of lamb, caramelised cauliflower, crispy lambs breast fritter, Marsala sauce <i>Allegrini, La Grola, Veneto, Italy, 2019</i>
PRE-DESSERT	Watermelon, mint and vodka granita
DESSERT	Caramel and Madeira tart, salted peanut brittle, milk sorbet <i>Peter Lehmann, Botrytis Semillon, Barossa Valley, Australia, 2021</i>
SWEET	70% dark chocolate and rum truffle

All ingredients subject to availability. We cook with all allergens in our kitchen. If you have an allergy or any dietary requirement; please speak with a member of the team who will be happy to assist.

A discretionary 10% service charge will be added to your bill.