



APERÓ

NEW YEAR'S EVE MENU

Glass of Charles Heidsieck Brut NV Champagne

Amuse Bouche

Spiced pumpkin and caviar
(D,F,Ce)

Starter

Paccheri, ricotta, lemon & spinach
(G,D)

Main

Beef fillet, bone marrow pomme puree & oyster mushroom
(D,Sd)

Dessert

Chocolate Opera Cake, whipped caramel cremaux, frosted mixed berries
(E,D,G,N,S)

Tea, coffee & petit fours
(D,E,G,N)

£49 per person

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)

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.