

# New Year's Eve menu

## To share

£50 per person

Rosemary & olive focaccia & herb butter (G,D)

Charcuterie board with pecorino Toscano, mortadella truffle, finocchiona, San Daniele & fried calzoncini (M.G.Sd)

Tagliatelle black truffle and butter (E,Ce,G,M)

Beef fillet, fruit red cabbage, fried potato, and Porto jus (sd,Ce)

Passion fruit & Ivoire chocolate tart, black currant sorbet (M,G,E,N,S)

Allergy key - Crustaceans (C) Celery (Ce) Milk (M) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)
Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (Sd) Sesame seeds (Se)
A discretionary 12.5% service charge will be added to your bill. All proceeds from service charge go to our team. All prices are inclusive of VAT

If you have any specific dietary requirements or allergy, please let your server 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



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#### **Houmous Bouche**

Aubergine ball & basil mayo (E,G,Sd)

#### Starter

Millefeuille, watercress, peas & black truffle V (Sd,G)

## Main

Spinach, celeriac & chestnuts wellington, watercress and radish V (G,N,Sd)

#### Dessert

Dark chocolate & cherry mousse, clementine sorbet V (s)

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