



New Year's Eve menu

31st of December 2026

From 5:30pm – 9:30pm

£65 per person including a glass of Charles Heidsieck Brut NV

Rosemary & olives focaccia (G,Sd)

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Roasted scallops, flavoured breadcrumbs, leeks & oscietra caviar

(F,M,Sd,Ce,G)

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Lobster ravioli, lemon & tarragon (G,M,C,Ce,E)

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Pan fried halibut, Jerusalem artichokes, black truffle & beurre blanc

(F,Ce,M,Sd)

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Melting chocolate dome, passion fruit & milk chocolate cremeux, caramel

sauce (M,G,E,N,S)

OR

Affogato (M)

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Limoncello & Non-alcoholic amaretto

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