



New Years Eve Menu

31.12.2025

250

Sturia Caviar, sour cream & chives, shallot, blinis

Native lobster & King prawn raviolo, smoked hay butter,
courgette & basil, shellfish bisque

Newlyn turbot, brasied Roscoff onion, Caviar beurre Blanc

“Tournedos Rossini”

Hereford prime beef fillet, organically reared duck liver,
Périgord truffle sauce

Mont Blanc, Chestnut & Pedro Ximénez, White Alba truffle

Petit fours

Discretionary 12.5 % service charge will be added to your final bill. All prices include VAT.
Please advise us of any allergy, intolerance or dietary requirement before ordering. Please note
that some of our cheese is made from raw milk.
Please refer to your waiter for more information.



Vegetarian New Years Eve Menu

31.12.2025

250

Black truffle gougère, Lincolnshire poacher custard

Wild mushroom pearl barley, roasted ceps, first press olive oil,
Perigord truffle

Violet artichoke barigoule, brasied Roscoff onion,
chive beurre Blanc

Root vegetable terrine en croute,
trompette mushrooms

Mont Blanc, Chestnut & Pedro Ximénez, White Alba truffle

Petit fours

Discretionary 12.5 % service charge will be added to your final bill. All prices include VAT.
Please advise us of any allergy, intolerance or dietary requirement before ordering. Please note
that some of our cheese is made from raw milk.
Please refer to your waiter for more information.