

NEW YEAR'S EVE DINNER

4-COURSE £100

Access to the New Year's Eve party on the rooftop add £25

Early bird 5PM-7PM

CHAMPAGNE

A glass of Joseph Perrier, Cuvee Royale, France NV

AMUSE BOUCHE

Smoked beetroot tartare, shaved feta

STARTERS

Wood pigeon breast Blueberry crisp, carrot, dark chocolate sauce

Panzanella salad Tomato, cucumber, olives, capers, basil, anchovies, brioche *pb available*

Grill Octopus Baby potatoes, paprika powder, crisp salsify, blood orange

MAINS

Herb-crusted chicken Smoked chorizo, cannellini beans

Stone Bass Clams, fresh peas, dashi broth, lobster oil

Celeriac tagliatelle Cacio e pepe, roasted celeriac, mint crumb *pb*

DESSERTS

Apple and marzipan strudel

Roasted almond brittle, blackberries *pb* Warm orange and cardamom treacle tart

white chocolate and miso ganache

Valrhona guanaja chocolate parfait

Caramelised banana, salted popcorn, caramel ice cream gf



v vegetarian | *pb* plant based | *gf* gluten free

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill. Our dish names don't always mention every ingredient. Please let our team know if you have any allergies, and for full allergen information please ask for the manager.