



## NEW YEAR'S EVE MENU 2018

Champagne & Canapés

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**Monkfish cheek tempura**, wasabi, wakame salt, shiso

**Crispy beef rib**, oyster, parsley, caviar

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**Tuna tartare**, avocado, wasabi, shiso

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**Wild boar agnolotti**, burnt bread broth, golden turnip, winter truffle

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**Cornish turbot**, creamed potato, "bourguignon" parsley butter

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**Black Angus short rib**, Delica pumpkin, pickled walnut, red wine

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**Clementine**, Brillat-Savarin, vanilla, Kampot pepper

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**Chocolate**, banana, caramel, hazelnuts

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**Mince pie cornetto**, miso caramel, juniper fudge

£145.00

Sample menu

Some dishes may change due to seasonal availability

Prices include VAT at 20%.  
A discretionary 12.5% service charge will be added to your total bill.  
We are happy to provide information pertaining to allergies & intolerances upon request.