**A NIGHT WITH CRAIG JOHNSTON**
**NEW YEARS EVE 2025**

Tunworth cheese cornetto, candied walnuts

Cornbread, duck liver mousse, port reduction

Homemade ricotta, raisin, caper, smoked almond

*Laurent-Perrier La Cuvée Brut NV Champagne*
*Champagne,France*

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Potato & polenta Sourdough, whipped brown butter

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**Cured Scallops**
Lobster bisque, shiso, green apple, pickled chilli

*2022 Cloudy Bay Sauvignon Blanc*
*Marlborough, New Zealand*

***Craig's signature dish at Marcus Wareing - The Berkeley***

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**Raviolo of Guinea Fowl**
Sand carrot, smoked pine nuts, tarragon

*2023 Pouilly Fuissé 1er Cru La Maréchaude*
*Burgundy, France*

***Inspried by Angler, boasting the flavours of Craig's hero dish from Masterchef, The Professionals***

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**Squab Pigeon**
Glazed red cabbage, caramelised celeriac, winter truffle

*2022 Marsannay, Jean Louis Trapet*
*Burgundy, France*

***A unique twist on Craig's first dish created at Angler***

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**Saddle of Venison**
Cep purée, butternut squash, brown butter

*2019 Margaux de Château Margaux*
*Bordeaux, France*

***Inspired by Craig's time at The Royal Oak, a menu rich in game***

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**'Kir Royale'**
Cassis, plum, Champagne

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**Yogurt & Sauternes Mousse**
Winter citrus, sweet basil purée, olive oil

*2013 Château Suduiraul*

***The winning dessert of Masterchef, The Professionals***

*When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease.*
*Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen.*
*Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes.*
*Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. A discretionary 15% service charge will be added to your bill. Prices include VAT.*
*Adults need around 2000Kcal a day. Calorie information is available on request.*

*Sauternes, France*

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Earl grey tea & clotted cream
Gingerbread, vanilla, milk chocolate
Rum & raisin bonbon

250.00