



Rhubarb

New Year's Eve £ 120

Prestige Drink's Flight £ 100

Sturia Caviar Tartlet

Salt Baked Beetroot, Coriander Crème

Tuna Ceviche

Teriyaki, Basil Granita, Tomato Consommé

A5 Wagyu

Chilli, Ponzu and Miso Dressing, Potato

Pol Roger, Brut Réserve, Champagne, NV

Breads

Sourdough, Basil, Olive

Chicken Liver Parfait, Marmite Butter

Ethically Sourced Foie Gras 'Royale'

Apple and Sage Purée, Black Pudding, Mustard, Shallot

Château Guiraud, 1er Grand Cru Classé, Sauternes, 1996

Hand Dived Scallop

Rhubarb Beurre-Blanc

Domaine Hamelin, Chablis 1er Cru, Vau Ligneau, 2022

Yorkshire Beef Wellington

Truffled Potato Dauphinoise, Red Wine Jus

Château Langoa Barton, 3ème Grand Cru Classé, St Julien, Bordeaux, 2016

Thai Curry Ice-Cream

Sturia Caviar, Blood Orange Consommé

Yamatogawa Shuzo, Yauemon "Moonlight" Nigorizake, Fukushima, NV

Dark Chocolate Parfait

Cherry and Parkin Ice Cream

Masi Angelorum Recioto della Valpolicella, Italy, 2019

Artisan Grazing Cheese Selection

Taylor's 10 year Old Tawny Port Old Fashioned Cocktail

We will happily substitute any dish for a vegetarian alternative with prior notification

A 10% Optional Service Charge will be added to your bill