



New Year's Eve

Amuse-bouche

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Velouté de choux fleur

Cauliflower velouté, smoked haddock, Espelette chili

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Ballotine de lapin et canard

Ballotine of duck liver and rabbit, prunes chutney, toasted sourdough bread

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Loup de mer

Seared fillet of seabass, wilted leeks and white crab meat, fish velouté , Oscitra caviar

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Filet de boeuf

160g fillet of Beef Rossini, 28 day dry-aged, black truffle, seared duck liver, wild mushroom duxelle, Périgourdine sauce

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Fondant au chocolat noir

Warm dark chocolate fondant, pistachio ice cream, coffee marshmallow

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Café et petits fours

Tea, coffee and petits fours

6 Courses 140.00

Before ordering please speak to our staff about any food allergies and intolerances

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness.

A discretionary 15.00% service charge will be added to your bill. All prices include VAT A cover charge of 2.00 per person will be added to yourbill