

NEW YEAR'S EVE 3-COURSE MENU

5pm to 6.30pm £80 per person

Tartare of Yellowfin Tuna

Picked Mooli, Avocado, Alphonso Mango, Ponzu

28 Day-Aged Fillet of Herefordshire Beef

Slow-braised Shin, Parsnip Toffee, Parsley, Burnt Onion

After 8 Delice

Chocolate Ganache, Stracciatella Ice Cream



NEW YEAR'S EVE 5-COURSE MENU

8pm to 11pm £160 per person

Roasted Jerusalem Artichoke Velouté

Truffle Mascarpone, Cep

Tartare of Yellowfin Tuna

Picked Mooli, Avocado, Alphonso Mango, Ponzu

28 Day-Aged Fillet of Herefordshire Beef

Slow-braised Shin, Parsnip Toffee, Parsley, Burnt Onion

Mrs Bell's Blue Cheese Tart

Candied Walnut, Celery Leaf

After 8 Delice

Chocolate Ganache, Stracciatella Ice Cream

Please note, this is a sample menu and is subject to change without prior notice.

A discretionary service charge of 12.5% will be added to your final bill. All prices are inclusive of 20% VAT.



NEW YEAR'S EVE CHILDREN'S 3-COURSE MENU

5pm to 11pm £40 per person

Watermelon and Cucumber Salad

Fresh Mint, Iced Lemon

Beef Wagyu Burger

Melted Cheddar Cheese, Ketchup, Mayonnaise, Brioche Bun, Hand Cut Chips

Vanilla Cream Profiteroles

Fresh Strawberries, Dark Chocolate Sauce