

New Year's Eve Tasting Menu

250

Afternoon tea

“Yorkshire pudding choux”, Oscietra Caviar

Roasted Orkney Scallop, Razor Clam & Smoked Butter

Isle of Mull Lobster Tempura, Yuzu Condiment

Cured Cornish Monkfish, Fermented Fennel, Chilled Bone Broth

Newlyn Turbot cooked in Brown Butter, Roe Sauce

65-Day Aged Beef Fillet, Roasted Roscoff Onion, Aubergine & Miso,
Black Truffle Sauce

Cheese Course

15.00 *supplement*

White Truffle Mont Blanc

Japanese citrus parfait, yoghurt sorbet with citrus sauce

Petit fours

To maximise your dining experience, this menu is for the enjoyment of the entire table
VAT included. A discretionary service charge of 12.5% will be added to your bill