

New Year's Eve Dinner

Sunday 31st December 2023

CAVIAR

*"Kristal" – Thousand Islets Lake
sea urchin, dasbi, Carlingford oyster*

FOIE GRAS PRESSE

*Andignac – Les Landes
pear, celeriac, Buddha's hands*

ONION

*Cévennes – France
black truffle from Périgord, lomo ibérico, fumaison, sourdough, lemon thyme*

SEA BASS

*The Duchess – Cornwall
chestnut, salsify, tardivo, civet jus*

VENISON WELLINGTON

*Rbug Estate organic farm – North of Wales
quince, purple cabbage, "poivrade jus"*

BRILLAT-SAVARIN

*Bourgogne – France
black truffle from Périgord, winter leaves, green apple*

CITRUS FRUITS

*l'Agrumiste – Spain
rosemary, almond*

CHOCOLATE

*Mekonga – Vietnam
black truffle from Périgord, cocoa bean*

£450

We will require full prepayment of the menu price upon making a reservation, which will then be non-refundable.
All prices are inclusive of VAT at the current rate. A discretionary service charge of 15% will be added to your bill.
Please notify us of any dietary requirements to ensure we are able to advise on the ingredients and allergens in our dishes.
Our menu is highly seasonal and therefore subject to change due to ingredients supply.