
NEW YEAR'S EVE
À LA CARTE
MENU

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SNACKS

Padron Peppers Lime, Paprika Salt (Vg)	6
Deep Fried Calamari, Lemon, Old Bay Mayo	12
Baked Bread, Sea Salt Butter (V)	5
Ham & Cheese Croquette, Salsa Verde, Parmesan	9
Iberico Lomito	9

STARTERS

Braised Pork Belly, Cream Pots, Calvados Jus	15
Burrata, Figs, Walnut, Bitter Leaves (V)	15
Salmon Crudo, Blood Orange, Chilli, Lime	16
Burnt Butter Peach, Hazelnuts, Coconut Yogurt (Vg) . 14	
Beef Tartare, Confit Yolk, Tabasco, Sourdough	16

MAINS

Panfried Halibut Coq Au Vin, Spinach	34
Charred Hispi Cabbage (Vg)	16
Roast Fillet Of Beef, Truffle Jus	42
Gressingham Duck Breast, Lentils, Golden Raisins	32
Bbq Spiced Cauliflower, Ajo Blanco, Almond Gremolata, Grapesh	22

SIDES

Fries, Smoked Maldon Salt (Vg).	6
Broccoli, Chilli, Almonds (Vg)	6
Mixed Leaves, Balsamic Dressing, Lime, Mint (Vg) . . . 5	
Beans, Garlic, Lemon (Vg).	6

DESSERTS

Vanilla Burnt Custard	6
Basque Cheesecake, Raspberry Compote (V).	7
Stickey Toffee Pud, Vanilla Ice Cream	7
Isle Of Wight Blue Cheese, Cracker, Chutney (V)	12

DRINKS

CHAMPAGNE

Telmont Brut Reserve, *Glass 16 | Bottle 98*
Ruinart Blanc De Blancs, *Bottle 172*

RED WINE

Cabernet Sauvignon, *Glass 11 | Bottle 44*

WHITE WINE

Muscadet, *Glass 11 | Bottle 44*

SIGNATURE COCKTAILS

Champagne Martini

*Absolut Vodka, Champagne Reduction, Noilly Pratt,
Orange Bitters*

Mezcal Paloma

*Ojo De Dios Espadin Mezcal, Lime, Agave, Pink Grapefruit Tonic
Orange Bitters*

(V) Vegetarian (VG) Vegan. If you have any food allergies or intolerances, please speak to your server before ordering. Please be aware that traces of allergens used in our kitchen may be present. A discretionary 12.5% service charge will be added to your bill. Prices include VAT.