

NEW YEAR'S EVE

£130PP



Ruinart Blanc de Blancs [125ml]

TO SHARE

Grey Goose dressed crab
ox tail croquetas
octopus roll, brioche, aioli, pickled red onion
pan con tomate, smoked anchovy
tortilla sobrasada

add on:

| | |
|---------------------|----|
| + 3 dressed oysters | 15 |
| + caviar bump | 5 |

MAIN COURSE [a choice of]

turbot, fennel, Champagne sauce
lobster rice, seashore salsa
beef rib eye, peppercorn + jalapeno bisque
mushroom & baby leek paella

or upgrade to chateaubriand 60pp

served with

sprouts, chestnuts + bacon
charred cabbage, crispy quinoa
coal roasted pumpkin, grilled chicory

DESSERT [a choice of]

torrija, gingerbread ice-cream
burnt Basque cheesecake
chocolate + rum mousse

If you have any special dietary requirements or allergies, please let us know.
We operate as a cashless business and can only accept card payments.
A discretionary 12.5% service charge will be applied to your bill.