

NEW YEAR'S EVE

£175 [early] £195 [late]



TO TOAST

Nyetimber Classic Cuvée^[125ml]

TO SHARE

chef's selection of oysters

scallops, truffle

whole spider crab bisque, sourdough

tenderstem broccoli, romesco

prawn croquetas, saffron aioli

pan con tomate

MAIN COURSE

whole market fish, Txakoli sauce

or chargrilled tomahawk, molho cru

or hispi cabbage, butterbeans, chestnuts

served with

fennel + cucumber

piquillo peppers

roasted potatoes

[Chartreuse sorbet]

DESSERT

torrija, Irish cream ice-cream

or orange, chocolate + olive oil

or manchego cheesecake, membrillo