

NEW YEAR'S EVE

£220



TO DRINK

Pierre Gerbais Champagne [125ml]

TO SHARE

chef's selection of oysters
scallops, daikon, truffle
dressed whole spider crab, sourdough
crab croquetas, saffron aioli
pan con tomate
langoustines plancha, mojo verde

MAIN COURSE

wild red sea bream, Txakoli sauce [to share]
or chargrilled tomahawk, molho cru
or hispi cabbage, butterbeans, chestnuts

served with

fennel + cucumber, star anise
piperrada peppers
patatas gratinadas

[Chartreuse sorbet]

DESSERT

apple + Manzanilla tart, Irish cream ice-cream
or turrón + kirsch, chocolate, crème pât
or manchego cheesecake, membrillo

V—VEGETARIAN

VG—VEGAN

GF—GLUTEN FREE

DF—DAIRY FREE

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.