

EARLY

NEW YEAR'S EVE with Perrier-Jouët

£85 PP



Perrier-Jouët Grand Brut ^[125ml]

TO SHARE

chef's selection of oysters

dressed king crab, caviar, brioche

cep mushroom, smoked butter

octopus croquetas, saffron aioli

pan con tomate, anchovy

MAIN COURSE [A CHOICE OF]

whole turbot, fennel, Champagne sauce

lobster rice, white port, Manchego

suckling pig, bitter greens

hispi cabbage, chestnuts, choucroute

served with

broccoli + crispy garlic

wood-fired carrots, honey almonds

potato truffle purée

DESSERT [A CHOICE OF]

torrija, mince pie ice-cream

burnt Basque cheesecake

chocolate + rum mousse



LATE

NEW YEAR'S EVE with Perrier-Jouët



£150 PP

Perrier-Jouët Grand Brut ^[125ml]

Exmoor Caviar bump

TO SHARE

chef's selection of oysters

dressed king crab, caviar, brioche

cep mushroom, smoked butter

octopus croquetas, saffron aioli

pan con tomate, anchovy

MAIN COURSE [A CHOICE OF]

whole turbot, fennel, Champagne sauce

lobster rice, white port, Manchego

suckling pig, bitter greens

hispi cabbage, chestnuts, choucroute

served with

broccoli + crispy garlic

wood-fired carrots, honey almonds

potato truffle purée

DESSERT [A CHOICE OF]

torrija, mince pie ice-cream

burnt Basque cheesecake

chocolate + rum mousse

MIDNIGHT TOAST Perrier-Jouët Grand Brut ^[125ml]

