

NYE AT THE PERCEPTION

A TASTING MENU BY BEN MURPHY

Egg & Soldiers

Foie Gras | Sourdough

Parfait

Blood Orange | Granola

Beetroot

Oxtail | Lemon Thyme

Hake

Artichoke | Vanilla

Celeriac

Mint | Pecorino

Venison

Parsnip | Pine

Pear

Timur | Hazelnut

"Choc Ice"

Milk | Blackberry



#wdiningseries @wlondonhotel @benmurphychef

All prices include VAT. A discretionary service charge of 12.5% will be added to your bill. These dishes contain allergens. We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients. Please inform your order-taker of any allergen or special dietary requirements that we should be made aware of, when preparing your menu request.

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LONDON
LEICESTER SQUARE