



New Year's Eve Tasting Menu

A glass of Delamotte Champagne on arrival

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Hand Cut Loch Fyne Salmon & Native Lobster Tartare

Céville Vinaigrette & Crème Fraîche, Sturion Oscietra Caviar & Blinis

Classic Pairing: Ziereisen, Steingrübler, Gutedel 2014, Baden, Germany

Discovery Pairing: Matias Riccitelli, Old Vines From Patagonia, Semillón 2017, Patagonia, Argentina

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King Crab & Hand Dived Scottish Scallop Tortellini

Leek Fondue, Spider Crab & Armagnac Bisque

Classic Pairing: Cantine Rallo, Al Qasar, Zibibbo 2018 Sicily, Italy

Discovery Pairing: Littorai, The Haven Vineyard, Chenin Blanc 2016, Sonoma County, USA

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Roasted Loin & Slow Cooked Shoulder of Milk Fed Pyrénées Lamb

Roasted Young Winter Vegetables, Lamb Jus Infused with Thyme

Classic Pairing: Two Vintners, Syrah 2016, Washington, USA

Discovery Pairing: Château d'Angludet, Margaux 1998, Bordeaux, France

Or

Poached Fillet of Wild Scottish Turbot

Celeriac Purée & Romanesco, Champagne Velouté

Classic Pairing: Ocean Eight, Verve, Chardonnay 2015, Mornington Peninsula, Australia

Discovery Pairing: Borgo del Tiglio, Friulano 2016, Friuli – Venezia Giulia

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Melted Tomme Brûlée, Figs & Pine Nuts

Périgord Truffle, Home Made Aromatic Balsamic Vinegar

Classic Pairing: Domaine des Bernardins, Muscat de Beaumes de Venise NV, Rhône Valley, France

Discovery Pairing: Château Climens, Sauternes, 1er Cru Classé 1990, Bordeaux, France

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Bittersweet Dark Valrhona Chocolate Sphère & Baby Pear "Poire Belle Hélène"

Tahiti Vanilla Ice Cream & Caramelised Hot Chocolate Sauce

Classic Pairing: Henriques & Henriques, Malvasia, 10 years NV, Madeira, Portugal

Discovery Pairing: Henriques & Henriques, Verdelho, 20 years NV, Madeira, Portugal

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Coffee & Petit Fours

Five course menu £145 per person

with classic wine pairing £50 or with discovery wine pairing £100 supplement.

Available for dinner from 6.30pm to 10.30pm.

A discretionary gratuity of 12.5% will be added to the total bill.

20% VAT is included in all prices.

Please note some dishes may not be suitable for dietary requirements, hence please do advise our knowledgeable team.