

New Year's Eve Lunch

Sunday 31st December

Live Entertainment - 'Wild Roamers'

Welcome Champagne Cocktail Three Course Menu - 65.00 per head

For the Table

48 Hour Sourdough Bread (V & GF option) sea salt butter

Goat's Cheese Croquette (V) red pepper, basil emulsion

Taramasalata radishes and fennel

Starters

Choose one

London Burrata (V & GF) beetroot, horseradish, red vein sorrel

Cornish Crab fennel, grapefruit, kohlrabi

Exmoor Venison Tartare sour cherry, marinated figs

Delica Pumpkin Soup (Ve) King Oyster mushroom, pine oil

Mains

Choose one

Day Boat Fishermen's Stew (please ask the waiter)

Roast & Tempura Cauliflower (Ve) curry sauce, cashew nut, pickled ginger

Stuffed Tamworth Pork black pudding, turnip tops, caper gravy

Braised Beef Shin & Oxtail Ragu, Mafalde Pasta Bermondsey hard pressed cheese

Warm Winter Salad (Ve) Delica pumpkin, chantarelles, brown butter, truffle, barley

Chicken Schnitzel free range Cotswold chicken, Westcombe cheddar sauce, fried egg, truffle

Sides

Pink Firs (V & GF)
chive butter 6.00

Fries
house curry sauce 6.00

Celeriac Remoulade
apple, truffle 6.00

Roast Sprouts (GF)
bacon, garlic 6.00

Bitter Leaf Salad (Ve & GF)
citrus, cherry vinaigrette 6.00

Desserts

Choose one

Citrus Pavlova (GF) crystallised meringue, brandy cream, citrus salsa

Apple Tarte Tatin caramelised Braeburn apples, cinnamon, vanilla ice cream

Valrhona Chocolate Mousse (Ve & GF) pear compote

Sticky Toffee Pudding toffee sauce, caramelised pears, Cornish clotted cream

National Gallery Members enjoy a 10% discount on your food per member

Guests with allergies and intolerances should inform a member of the team before placing an order for food or drinks. We can't guarantee any of our products are suitable for those with allergies due to high risk of cross contamination. A 12.5% discretionary service charge is added to your bill. All prices include current rate of VAT. Vegan options available. We do not take cash. Menus subject to change.



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Additions

Jersey Rock Oysters (GF) classic or house 1/2 dozen 25.00 / each 5.00

Exmoor Cornish Salted Caviar potato crisps, chive, sour cream 30g / 85.00

English & Irish Cheeses from Neal's Yard seasonal accompaniments 19.00pp

Petit Fours takeaway chocolate box 6.00

Champagnes

Ruinart Blanc De Blanc
Champagne, France, NV
nectarines, citrus fruits with
a pleasant mineral quality
125ml - 27.50 / 750ml - 165.00

Krug Champagne
Champagne, France, 2003
aromas of blossom, fresh plums,
green apples, orange peel and hazelnut
750ml - 350.00

Dom Perignon, Vintage
Champagne, France, 2012
honeysuckle, toasted almonds,
ripe fruit, and vanilla
750ml - 320.00

Delamotte Brut
Champagne, France, NV
appealing freshness, soft curves
and a precise, fresh fruit finish
125ml - 18.00 / 750ml - 85.00

Laurent-Perrier Rose
Champagne, France, NV
ripe red fruit aromas, exotic
intensity and great freshness
125ml - 25.00 / 750ml - 145.00

Nyetimber Classic Cuvee
West Chilmington, England, NV
palate of honey, almond,
pastry and baked apples
125ml - 18.00 / 750ml - 98.00

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