

NEW YEAR'S MENU

2023

5-Course Set Menu

AMUSE BOUCHE

JERUSALEM ARTICHOKE & TRUFFLE TARTLETS

STARTERS

SALMON TARTARE

Avocado, shallots, chilli

BURRATA

Basil pesto, datterini tomatoes

BEEF CARPACCIO

Dijonnaise sauce, rocket

WILD MUSHROOM

King oyster, girolles, cep mushrooms

MIDDLE COURSE

QUINOA CROQUETTES

Sundried tomato sauce, pickled red onion

MAIN COURSE

TRUFFLE TAGLIATELLE

Fresh homemade tagliatelle, Grana Padano, truffle shavings

RIB EYE STEAK 12 OZ

Chimichurri or peppercorn sauce, with chips

BABY CHICKEN

Grilled vegetables, lemon, thyme

TUNA STEAK

Caponata, salsa verde, basil

DESSERTS

SALTED CARAMEL CHOCOLATE GANACHE

Blood orange sorbet, pecan nuts

PASSIONFRUIT CHEESECAKE

Double-baked, with passionfruit

CHURROS

Chocolate sauce, citrus zest

*Allergen information available on request.
A discretionary 12.5% service charge will be added to your bill*