

New Year's Eve Dinner

Tuesday 31st December 2024

CAVIAR

"Daurikus" – Thousand Islets Lake
"txangurro", brown and spider crabs, pink grapefruit, rose

SEA BREAM

The Duchess – Cornwall
potimarron, chestnut mushroom, Piedmont hazelnut, Douglas pine

ONION

Cévennes – France
black truffle from Périgord, lomo ibérico, fumaison, sourdough, lemon thyme

TURBOT

The Duchess – Cornwall
rutabega, razor clams, pike roe, yuzu kosho beurre blanc

PIGEON "PITHIVIER"

Jean-Jaques Boga – Brittany
turnip, whisky, beather honey

VACHERIN MONT D'OR

Jura Vaudois – Switzerland
black truffle from Périgord, ratte potato, puntarelle, tardivo

LEMON

Schaller Bâches – La Vallée de la Têt
celery, buttermilk

CHOCOLATE

Carupano – Venezuela
chestnut

£495

We will require full prepayment of the menu price upon making a reservation, which will then be non-refundable.
All prices are inclusive of VAT at the current rate. A discretionary service charge of 15% will be added to your bill.
Please notify us of any dietary requirements to ensure we are able to advise on the ingredients and allergens in our dishes.
Our menu is highly seasonal and therefore subject to change due to ingredients supply.