NEW YEAR'S EVE MENU

3 COURSES - £110

GLASS OF CHAMPAGNE

Tuna Tacos, Watermelon, Pickled Radish, Sesame and Truffle Salt and Pepper Popcorn vg

> Imperial Caviar 30g £90 pp Blinis, Quail Eggs, Lemon, Sour Cream

STARTERS

Roasted Butternut Squash, Chilli, Pumpkin Seed and Rocket Leaves

Beetroot-Cured Salmon

Dill-Pickled Cucumber. Horseradish Cream, and Rye Chia Seed, Jalapeño Dip Bread

Sesame Fried Buttermilk Chicken

Coriander, Green Tea and

Winter Vegetable Salad Shaved Vegetables, Endives, Quince, Spiced Hummus,

> Seed Mix, and Mustard Dressina

Miso Black Cod

Pickled Fennel

and Miso Sauce

MAINS

Korean Boneless Half Chicken Sesame, Pickled Mouli, and Jalapeño Dressing

Sirloin Steak 80z/227a 21day Himalayan Salt Wall dry-aged

Harissa and Pomegranate Aubergine Red Tapenade, Wild Rice, Coconut Yoghurt, Lime, Harissa, Pomegranate, Pistachio, Edamame Beans and Mint

> (X) SIDES

Green Herb Salad va with Avocado

Sprouting Broccoli va with Lemon and Olive Oil

Sweet Potato Fries va with Fresh Chilli

Fries vg

Truffled Mashed Potato v

DESSERTS

Brasserie of Light Disco Ball Dark Chocolate Mousse Salted Caramel Ice Cream, Milk Foam, Honeycomb and Popping Candy

Coconut and Rum Panna Cotta Mango, Pineapple, Lime and Lemon Balm

Roller Rink Doughnut Champagne and Raspberry Sauce

Chocolate Bubbles v Valrhona Guanaja Dark Chocolate, Dark Chocolate Mousse Chocolate Brownie Vanilla Ice Cream and Chocolate Pearls

After Dinner Cheese £13.95pp

Cornish Yarg, Stilton, Melusine Goat's Cheese and Camembert Le Fin with Chutney and Crackers

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A service charge of 13.5% will be added to your bill