## NEWYEARSENE.

THE

House focaccia Cheese & onion fondue

Chicken liver parfait Smoked bacon, preserved cherries

Salted cod Brandade fritter, king prawn & caviar beurre blanc

> Aged fillet of beef Braised shin, parsnip, bourguignon jus

Dark chocolate delice Praline mousse, hazelnut crunch

Cheese slate for the table

6 COURSE TASTER + GLASS OF FIZZ AT MIDNIGHT 79.99

OUR STAFF WORK REALLY HARD TO GIVE YOU THE BEST EXPERIENCE POSSIBLE, FOR THIS REASON WE ADD A DISCRETIONARY SERVICE CHARGE OF 10% TO YOUR BILL. IF YOU WOULD PREFER NOT TO PAY THIS, WE ARE MORE THAN HAPPY TO REMOVE THIS FOR YOU, PLEASE JUST LET A MEMBER OF OUR STAFF KNOW.

IN OUR KITCHEN WE USE ALL OF THE 14 ALLERGENS. SOME OF OUR DISHES CONTAIN THESE ALLERGENS & OTHER DISHES MAY CONTAIN TRACES. FOR ALLERGEN INFORMATION PLEASE SEE OUR WEBSITE OR ASK YOUR SERVER. THIS MENU IS SUBJECT TO CHANGE AT ANY TIME.