

New Year's Eve Dinner

Wednesday 31st December 2025

CAVIAR

"Daurikus" – Thousand Islets Lake
koblrabi, langoustine, green apple, finger lime

COCO BEAN

Paimpol – France
Meyer lemon, sage, smoked eel consommé

XXL SCALLOP

Kyle of Lochalsh – Scotland
black truffle from Périgord, rocket, Piedmont hazelnut, Parmigiano Reggiano

TURBOT

The Duchess – Cornwall
calçot, Carlingford oyster, pike roe, dill

PIGEON

Jean-Jaques Boga – Brittany
parsnip, Medjool date, ras el hanout, cedrat

BRILLAT-SAVARIN

Bourgogne – France
black truffle from Périgord, puntarella, Heather honey, walnut

CITRUS FRUIT

Bachès – France
buttermilk, vanilla

CHOCOLATE

Mekong – Vietnam
coffee, lemongrass

£495

We require full prepayment of the menu price upon making a reservation, which will then be non-refundable.

All prices are inclusive of VAT. A discretionary service charge of 15% will be added to your bill.

Our menu is highly seasonal and therefore subject to change due to ingredients supply.

Please notify us of any dietary requirements to ensure we are able to advise on the ingredients and allergens in our dishes.