

New Year's Eve Menu £355

Sample Menu

A glass of Moët & Chandon, Brut Impérial NV

Dorset crab, lovage, green apple, sea purslane, white almond

Orkney scallop, winter tomato, macadamia nut, lemon kosho, citrus vinegar

Grilled native lobster, quail ravioli, Parmesan, truffled chicken broth

Hereford beef fillet, braised lettuce, smoked ox tongue, shallot, green peppercorn

Lancashire bomb, muscovado, walnut and date cake

Raspberry parfait, Champagne, lime

Chamomile, lemon, almond sponge, praline ice cream

Selection of coffee and tea

Wine pairing £170 per person for five courses
Fine wine pairing £240 per person for five courses

*Should you have any dietary or allergen requirements, please do inform our team.
All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.*



As a socially responsible business, we are delighted to commit our support this year to Heartburn Cancer UK, a charity dedicated to raising awareness of the dangers of persistent heartburn, gastro-oesophageal reflux disease (GORD) and Barrett's oesophagus.

A voluntary donation of £2 will be added to your bill which goes towards a new mobile diagnostic unit, making a new detection test called the Cytosponge more readily available in the community. Thank you for your support.

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