NEW YEAR'S EVE 2026

Three courses · Glass of Champagne on arrival
Twilight Seating £59 per person — last seating 6pm
Late Seating £69 per person — last seating 8:30pm

TO BEGIN

Truffle Mushroom Arancini
Wild mushroom velouté, Parmesan snow, crispy sage, truffle oil

Citrus-Cured Salmon & King Prawn Cocktail
Avocado purée, pickled cucumber,Marie Rose gel, herb oil

Jerusalem Artichoke & Parsnip Velouté
Crispy leek, chives, truffle oil

Black Garlic & Tarragon Confit Duck Breast
Truffle aioli, Amarena cherry gel, Parmesan dust

Trio of Bean Cake
Kidney, edamame & butter bean cake, raisins, fresh herbs, tamarind sauce, mint yoghurt, corn & coriander crumble

MAINS

Maple & Thyme Glazed Salmon Fillet
Crispy sage potato terrine, pan-fried asparagus, lemon beurre blanc, pistachio & cranberry gremolata

Charred Scallion & Coriander Pistou Chicken Supreme
Crispy potato terrine, buttered parsley baby carrots, lemon & thyme jus

Aubergine Parmigiana
Aubergine, rich tomato sugo, melted vegan mozzarella, crispy rosemary crumb, basil oil

The Kingmaker
Double Wagyu beef, mature cheddar, crispy bacon, golden sautéed onions, baby gem, tomato, our signature sauce, warm seeded brioche

Aubrey Allen's 7oz Fillet Steak
supplement £6.00
Creamy truffle mash, grilled asparagus, blistered vine tomatoes, red wine shallot jus

TO FINISH

Deconstructed Crème Brûlée
Berry compote, fresh seasonal berries

Blueberry Cheesecake
Blueberry compote, gluten-free biscuit base

Yuzu Raspberry Mousse
Infused with cashew and yuzu, raspberry gel, pistachio moss, red velvet crumble, raspberry sorbet

Pistachio Molten Mélange
Pistachio cream, red velvet crumb, vanilla ice cream, berry gel

VEGAN VEGETARIAN GLUTEN-FREE

Please inform your server of any allergies or dietary requirements before ordering. A discretionary 10% service charge will be added to your bill.