

NEW YEAR'S EVE 2025

65 per person including a glass of Prosecco to start

For the table - Italian cured meats, pickled vegetables and house baked focaccia

ANTIPASTI

Burrata butternut squash, toasted hazelnuts, beurre noisette (v)

Fritto misto crispy red mullet, prawns, mussels, squid, lemon salt and nori aioli

Glazed celeriac roasted cauliflower emulsion, pomegranate seeds, walnut dressing and toasted pecans (vg)

MAINS

Chianti and beef ragu pappardelle truffle, rosemary and shallot crumb

Pan-fried seabass fillet spicy tomato butter sauce, braised fennel, courgette and green olives

Crispy pork belly creamy polenta, charred red chicory, sour cherry and pink peppercorn sauce

8oz aged sirloin steak porcini butter, triple cooked chips, wild mushrooms £10 supplement

Strozzapreti fried aubergine tomato sauce, superstraccia and fried rosemary (vg)

DESSERTS

Vanilla panna cotta spiced winter berry compôte

Warm chocolate torta caprese (vg)

Chocolate and hazelnut budino (v)

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v - vegetarian | vg - vegan

Please let a member of the team know if you have any allergies or require nutritional information.

All prices include VAT. A discretionary service charge of 12.5% will be added to your bill. Our tronc service charge benefits the team that looked after you today – thank you from the team.