- NEW YEAR'S EVE -

Thursday 31st December 2026

First Sitting | From 5pm. Last reservation 6.30pm

Join us on New Year's Eve for an exquisite four-course menu with a glass of Moët & Chandon Brut

£125 per guest

Allergen & Dietary

- TO START -

Tuna Tartare
Truffle lime, Pink Lady apple, lemon crème fraîche

Yellowtail Sashimi
Yuzu soy, fresh jalapeño

Seared Beef Tataki
Black truffle ponzu

Tomato and Avocado Ceviche
Heirloom tomatoes, avocado, citrus ceviche dressing

- SECOND COURSE -

Rock Shrimp Tempura
Crispy rock shrimp, ama ponzu

Peruvian Spiced Chicken Wings
Crisp chicken wings, Peruvian spices

Kohlrabi Salad
Crisp kohlrabi, golden leeks, white goma dressing

Chargrilled Miso Aubergine
Garlic, lemon miso, spring onion, crispy chilli oil

- MAIN COURSE-

Miso-Glazed Cod
Ginger, yuzu and chilli dressing

Roasted Baby Chicken
Lemon and miso butter

Sliced Rib-Eye
Grilled rib-eye, truffle, wasabi butter

Grilled Wagyu Rib-Eye (£30 supplement)
Wagyu rib-eye, chilli truffle teriyaki

Crispy Chestnut Mushrooms
Golden chestnut mushrooms, black pepper, fresh ginger

- Served with your choice of side -

Cabbage Steak
Chargrilled cabbage, jalapeño truffle plant butter

Spiced Peruvian Fried Rice
Peruvian-style fried rice, aromatic spices, fresh herbs

- DESSERT -

Chocolate Fondant
Warm chocolate fondant, genmaicha ice cream

Apple Tarte Tatin
Caramelised apple tarte tatin, cinnamon ice cream, vanilla streusel, crisp vanilla wafers

Yuzu Sake Meringue
Yuzu sake curd, light sponge, vanilla Chantilly, crisp meringue shards, Madagascan vanilla ice cream

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.