BESPOKE DINING EXPERIENCE
Served with a glass of Veuve Clicquot Yellow Label Brut
£110

FESTIVE MENU

Yellowtail carpaccio
with citrus and miso salt (232 kcal)

Steak tartare
with lemon zest and Parmesan (316 kcal)

Burrata
with Seville orange and mānuka honey v (578 kcal)

Dover sole (670g)
with citrus garlic butter (1435 kcal)

Rib-eye steak (281g)
with truffle peppercorn sauce (933 kcal)

Gnocchi
with San Marzano tomatoes and basil v (332 kcal)

Served with layered potato chips with rosemary v (614 kcal)

DESSERTS

Apple crumble
with warm apple compote, crunchy vanilla crumble
and mulled wine ice cream v (547 kcal)

Bailey’s caramel bar
with aerated salted caramel and milk chocolate ice
cream v (813 kcal)

Spiced mandarin mousse
with whipped yoghurt and shortbread biscuit v (367 kcal)

Petit Fours
Traditional miniature mince pies v (180 kcal)

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 15% will be added
to your bill. All prices are inclusive of VAT. Adults require around 2000 kcal per day.
v Suitable for vegetarians.