

## 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.