

ELITE
BISTROS
New Year's Eve

stickywalnut

BURNT
TRUFFLE

HISPI

ELITE
BISTROS

WRECKFISH

KALA

PINION

ELITE BISTROS

New Year's Eve

3 COURSES £39 | 2 COURSES £34

To celebrate the end of 2020, we will be serving our main menu. The following special dishes will also be available for bookings from 5pm. We ask that you order any of these dishes with us at least 48 hours ahead of your booking, as they will be prepared especially for you.

STARTERS

Lobster roll +£5

straw potatoes, pickled cucumber and roast garlic butter
(Chardonnay)

Butter roasted quail +£10

Vacherin and potato mousse, black truffle, pickled pear
(Riesling Grand Cru)

MAINS

Rack of lamb +£10

Boulangère potatoes, melted onion and anchovy butter sauce
(Coudoulet de Beaucastel)

Pan fried halibut +£5

Hen of the Woods mushroom, kale ragu, saffron sauce
(Soave La Rocca)

SWEET

Poached pear +£5

dark chocolate, Champagne sabayon, pistachio
(Sauternes)

Menus are subject to change depending on availability of ingredients. The Bistro Menu will not be available for dinner on New Year's Eve. We cook with all allergens in our kitchen. If you have an allergy or any dietary requirement; please speak with a member of the team who will be happy to assist.