



New Year's Eve

31st December 2022

£80 PER PERSON
OPTIONAL WINE FLIGHT £30

BREAD	Lebanese Sfiha flatbread, stuffed with heritage tomato chutney and pine nuts
STARTER	Harrisa-maple glazed pig's cheek, sweet potato purée, crispy leeks, za'atar <i>El Coto, Rioja Rosado, Rioja Spain, 2021</i>
FISH	Pan-fried scallop with Vadouvan butter, caramelised cauliflower purée, fresh apple and crispy kale <i>Axel Pauly, Tres Naris Riesling Trocken, Mosel, Germany, 2021</i>
MAIN COURSE	Saddle of lamb stuffed with spinach, roast garlic and salted lemon, salt-baked celeriac, pomegranate molasses and lamb sauce <i>Allegrini, La Grola, Veneto, Italy, 2019</i>
PRE-DESSERT	Black cherry and hibiscus granita, Pedro Ximenez
DESSERT	Vanilla and cardamom panna cotta, pistachio ice cream and biscotti <i>Peter Lehmann, Botrytis Semillon, Barossa Valley, Australia, 2021</i>
SWEET	Sesame Basbousa syrup cake

All ingredients subject to availability. 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.
A discretionary 10% service charge will be added to your bill.