

W R E C K

New Year's Eve

31st December 2024

£85 PER PERSON
OPTIONAL WINE FLIGHT £35

BREAD

Leches Bread Roll
Crema de Jamón Ibérico

STARTER

Burrata ravioli
Moscato poached sweet onions, parsley, brioche crumb

FISH

Roasted Halibut Tronçon on the bone
palourde clams, sea vegetables, Champagne and confit
lemon sauce

MAIN
COURSE

Cave-aged beef fillet
osso buco stuffed mushroom, black garlic, bone marrow
sauce

PRE-
DESSERT

House-brewed Pacharán granita
wild forest berries

DESSERT

Basque cheesecake
Pedro Ximénez baked sticky fig

SWEET

Empiñonados
marzipan with toasted pine nuts

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.