New Year's Day Menu

Sample Menu

Champagne

<table>
<thead>
<tr>
<th></th>
<th>125ml</th>
<th>Bottle</th>
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<tbody>
<tr>
<td>Moët &amp; Chandon, Brut Impérial NV</td>
<td>£21</td>
<td>£115</td>
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<tr>
<td>Moët &amp; Chandon, Rosé Impérial NV</td>
<td>£27</td>
<td>£160</td>
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<tr>
<td>Ruinart, Blanc de Blancs NV</td>
<td>£34</td>
<td>£190</td>
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<tr>
<td>Taittinger, Blanc de Blancs 2011</td>
<td>£60</td>
<td>£350</td>
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<tr>
<td>Krug, 171ème Edition, Brut, Grande Cuvée</td>
<td>£80</td>
<td>£470</td>
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Starters

- Cep risotto, cauliflower mushroom, cured egg yolk, truffle (v)
- Coronation crab salad, curry and lime sabayon
- Lambton & Jackson smoked salmon, buckwheat blini, crème fraîche, Oscietra caviar
- Salad of Norfolk quail and globe artichoke, roast chicken vinaigrette

Mains

- Rib of aged Hereford beef, Yorkshire pudding, caramelised carrot purée, watercress and oxtail salad
- Rack of salt marsh lamb, Shepherd’s pie, goat’s curd, grilled leek, parsley and mustard
- Cornish brill fillet, bacon, cauliflower, cockles, razor clams, horseradish and buttermilk
- Truffle agnolotti, delica pumpkin, Brightwell Ash, quince and sunflower seed dressing(v)

Should you have any dietary or allergen requirements, please do inform our team.

All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.
Desserts

Dark chocolate brownie, cinnamon caramel, ginger ice cream
Madagascarian custard tart, orange jam, bergamot ice cream
Lemon polenta cake, burnt orange purée, mascarpone ice cream
Apple and quince crumble, rum raisin, caramel sorbet
Selection of British cheeses from the trolley (£10 supplement)

Selection of tea and coffee £8

Please note our coffee supplier is B Corp certified and teas are ethically sourced and fairly traded.