



NEW YEAR'S EVE 2025

£75 per person

Glass of champagne

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Artichoke crisps, black truffle

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Hay baked beetroot, spiced pear, clove crumble, horseradish

Salt cod croquetas, pickled lemon, avruga caviar

Oak smoked sea trout, morcilla & baby onions

Jamón terrine, pickled mushrooms, tarragon mayo

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Slow roasted celeriac, pickled walnuts, vegan butter dill sauce

Grilled fillet of sea bream, collard greens, warm tartare sauce

Creedy carver duck, star anise, clementine glaze

30 hour Ibérico pork belly, mojo verde

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Caramel natillas tart, yoghurt ice cream

Clementine & thyme gazpacho, citrus fruit salad

White chocolate & Basque cheesecake, orange sorbet

Tronco de Navidad, pickled blackcurrants

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Coffee & petit fours