



## New Year's Eve feast

85pp

### *snacks*

Artisan bread, miso butter

Atlantic shrimp & yuzu salad on rye  
Wagyu beef tartare, pickled onion, smoked mayonnaise  
Crispy Jerusalem artichoke & truffle cream (pb)

### *anyone for oysters?*

Jersey Rock oysters, ponzu, wasabi  
three • 12 | six • 24

### *to start*

choose from

Wild mushroom soup, roasted butternut & nutmeg cream (pb)  
Braised venison croquettes, parsnip purée, crispy kale  
Beetroot cured trout, dill crème fraîche, roe & red onion

### *mains*

choose from

Norwegian cod, salsify, smoked butter & champagne sauce  
Rare breed beef ribeye, grilled bone marrow, shiitake mushrooms & truffle jus  
Grilled cauliflower, smoked hazelnuts, kale & port glazed figs (pb)

### *for the table*

Roasted potatoes, sorrel mustard (pb)  
Endive & beetroot salad, pomegranate dressing  
Corn ribs & garlic mayonnaise

### *dessert*

choose from

Dark chocolate tart, chestnut cream  
Apple crumble, caramelised oats, cloudberrries (pb)

Nordic & British cheese board  
(supplement • 5, or as additional course • 14)

## roof garden

(pb) Plant Based | (v) Vegetarian  
An optional 13.5% service charge will be added to the bill.  
Please let our staff know if you have dietary or allergen needs.