NYE CHEF'S MENU

Snacks
Our hash browns, truffle cream, caviar 10pp supp

Truffled celeriac soup

Cornish golden grain, chicken butter

Cornish crab, yellow curry

'All about the sturgeon' N25 Umai Caviar 35 supp

BBQ Orkney scallop, carrot , XO

Wagyu, beef cheek, green peppercorn

For those who love cheese
Eastwood, millet cake, Cornish truffle honey
15 supp

Apple, marigold, Champagne

Sailboat chocolate, hazelnut, salted clotted cream

Midnight snack
Cornish Pasties
£250 pp

If you have a food allergy or intolerance, please tell us when placing your order. A discretionary service charge of 15% will be added to your bill.

All prices are inclusive of VAT

BUBBLES

Adam Handling Own Label English Sparkling Brut
21 125ml | 112 bottle

Adam Handling Own Label English Sparkling Rosé
21 125ml | 112 bottle

Adam Handling Own Label English Sparkling Blanc de Blancs 22.5 125ml | 117 bottle

Billecart-Salmon Rosé, Champagne - NV
30 125ml | 162 bottle

Taittinger Prélude Grand Cru, Champagne
28 125ml | 144 bottle

Taittinger Comtes de Champagne, 2012
60 125ml | 310 bottle

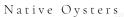
Krug Grande Cuvée Brut, Edition 171 ème, Champagne – NV

Don't forget to pre-order your bubbles for midnight

350 bottle



We are conscious of our impact on the environment, we are offering in-house filtered still and sparkling water at £3.00 per person.



Our oysters come from Porthilly, on the north coast of Cornwall. Native oysters are famous for having a deeper flavour and a firmer texture than others. Historically, oysters have been overfarmed in the UK, which is why sustainable practices are so important to the protection of the species and the local marine ecosystem.

6 oysters Served fresh, crispy, or a mix of both 25 supp

Wiltshire Truffles Hunted by our friend Zak Frost and his two canine companions, Stanley and Freddie 25 supp

Matching wines

Opulence pairing
A true wine lover's experience
1550 (maximum 6 guests)