New Year's Eve

The Finale

Dinner, entertainment and a countdown to remember.
This year deserves a grand finale to 2026.

£100 per person

A GLASS OF CHAMPAGNE ON ARRIVAL

For The Table

OLIVES & FOCACCIA (VG)

Antipasti

CARPACCIO AL TARTUFO
Thinly sliced raw beef, truffle dressing, shaved truffle & parmesan crisps

BARBABIETOLA (VG)
Wood roasted beets, Whipped chestnut & wilted Italian bitter leaves

BURRATA CON PESTO (V)
Apulian creamy mozzarella, basil pesto, semi dried tomatoes& extra virgin olive oil

TARTARE DI TONNO
Yellowfin tuna, avocado, chilli & sweet potato crisps

Secondi

Winter greens & roasted rosemary & garlic potatoes served for the table to share (VG)

LINGUINE GAMBERONI
Red shrimp, pickled tomatoes & samphire

BRANZINO
Whole stuffed sea bass, fennel, dill & lemon

FILETTO 200G
Beef fillet, wilted spinach & bone marrow sauce

RISOTTO AL TARTUFO (V)
Creamy arborio rice, wild mushrooms & shaved winter truffle
(can be made vegan)

Dolci

DELIZIA AL LIMONE (V)
Amalfi lemon mousse, Prosecco sorbet & lemon tuille

PANNA COTTA
Dark chocolate panna cotta & maraschino cherries

TIRAMISU (V)
Homemade Tiramisu made with espresso coffee, amaretto soaked sponge biscuits, mascarpone cream & cocoa powder

FORMAGGI
24-Month Parmigiano Reggiano, Blu di Capra cheese, truffle honey, pear & biscuits
(supplement 5.00)

(V) Vegetarian (VG) Vegan

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.

Allergens & Calories
Scan this code