

New Year's Eve 2025 Late Seating
£225

A3 Wagyu beef tartare, black truffle, shokupan

Tempura Porthilly oyster, whisky & caviar

Hay-smoked trout tartlet, trout roe, buckwheat & caviar
Brut, Blanc de Blancs, Ruinart, Reims, France NV

Yellowtail carpaccio, onion ponzu, puffed wild rice

Riesling Von Unserm Riesling, Balthasar Röss, Rheingau, Germany, 2024

Selection of sushi by Endo

Keigetsu Nature, Junmai Daiginjo, Japan, 2023

Grilled toro, winter tomato ponzu, smoked aubergine, shiso oil

Chassagne Montrachet, Joseph Drouhin, Burgundy, France 2022

Wagyu beef "Rossini", shiitake mushroom duxelle, black truffle

Barolo, "Vajra", Coste di Rose, Piemonte, Italy 2018

Cotton cheesecake, spiced clementine sorbet

Hand-made wagashi

Château Derezska, Tokaji, aszú, 5 Puttonyos, Hungary

BEVERAGE PAIRING £150

