

NEW YEAR'S EVE EARLY DINNER

FROM 6-7PM
THREE-COURSE £165

*"Our New Year's resolution,
eat brilliantly, live boldly."*

FIRST COURSES

Tuna carpaccio

Steak tartare

Burrata, pink radicchio, violet artichoke (v)

MAIN COURSES

Dover sole Veronique

Fillet of beef, pommes Anna

Wild mushroom orzo, black truffle (v)

DESSERTS

Croquembouche, Tahitian vanilla parfait, caramel sauce

Sherry trifle

Viennetta, coffee, chocolate

Champagne panna cotta



If you have a food allergy or intolerance, please inform a member of our team on ordering.
A discretionary 15% service charge will be added to your bill. All prices include VAT.

PLEASE NOTE: This artwork is a template. To be
used by The Grill F&B team for updating menu copy.

NEW YEAR'S EVE

FROM 8PM
FIVE-COURSES MENU £325

*"Our New Year's resolution,
eat brilliantly, live boldly."*



FIRST COURSE

Tuna carpaccio

Steak tartare

Burrata, pink radicchio, violet artichoke (v)

INTERMEDIATE COURSE

Truffle & ricotta agnolotti (v)

Hand-caught scallops, Oscietra caviar

Prosciutto San Daniele, melon

MAIN COURSE

Lobster Thermidor

Fillet of beef, pommes Anna

Dover sole Veronique

Guinea fowl, braised lentils

Wild mushroom orzo, black truffle (v)

PUDDINGS

Croquembouche, Tahitian vanilla parfait, caramel sauce
(to share)

Sherry trifle

Viennetta, coffee, chocolate, vanilla

Champagne panna cotta

Petits fours

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