Thursday *31st* *December* 2026

NEW YEAR'S EVE DINNER MENU
1ST SITTING

Dorset crab, cucumber gelée
and coral condiment

Confit Jerusalem artichoke,
watercress and hazelnut praline

Line-caught seabass, turnip tops
shellfish and sea-scented jus

Farmhouse Vacherin cheese

Chocolate from Alain Ducasse
Manufacture in Paris delight

£350 PER GUEST

Our menu contains allergens.
If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order.
A discretionary 15% service charge will be added to your bill.
All prices include VAT.