

New Years Eve 2023

Cured Orkney scallops, granny smith, sea urchin, horseradish

Dorset crab raviolo, dashi "beurre blanc", braised fennel, Baerii caviar

Foie gras semifreddo, blood orange, pistachio, dark chocolate

∞

Barbecued halibut, salsify, pickled kohlrabi, charred leeks, clam velouté

Cumbrian beef fillet, BBQ pomme gratin, oyster emulsion, sauce bordelaise

Duck Magret, honey glaze, carrot ketchup, tuna bottarga

∞

Apple tarte Tatin, Calvados caramel sauce, Normandy crème fraîche

Truffle Brie de Meaux crème brûlée, tipsy pear, toasted walnut, whisky caramel

La Chapelle "Rocher", cranberries, chilli, Champagne sorbet

Menu at £95.00 per person

VAT is included at the current rate

14.5% discretionary service will be added to your bill

Please let the manager know of any allergies or dietary requirements