

DEAR JACKIE

New Year's Eve Dinner

Glass of NV Billecart-Salmon Brut Reserve Champagne

First Course

Tuna Crudo
Todoli Citrus, Imperial Oscietra Caviar
or
La Latteria Stracciatella (vea)
Tardivo, Preserved Figs

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Second Course

Tortellini in Brodo
Duck Tortellini, Aromatic Game Broth
or
Delica Pumpkin Tortellini (vea)
Calabrian Chilli Butter

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Mains

Hereford Beef Filetto and Black Winter Truffle
Cotechino, Carrot Puree
or
Roast Wild Seabass
Black Trompette Mushrooms, Cavolo Nero
or
Salt-Baked Celeriac, Black Winter Truffle (ve)
Cavolo Nero, Delica Pumpkin Puree

Served With A Selection Of Sides

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Bergamot and Campari Sgroppino (ve)

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Desserts

Chocolate Torte
Hazelnut Praline, Hazelnut Ice Cream
or
Mandarin Tart
Crème Fraiche Ice Cream

(ve) Suitable for Vegans (vea) Vegan Alternative Available.

All our meat, fish, vegetables, tea and coffee are sustainably sourced and no eggs from caged hens are used. All our suppliers are assessed for sustainability, fair trade, animal welfare and delivery methods prior to being selected. We prioritise the use of locally farmed and seasonal produce. All products, including palm oil and soy, are responsibly sourced. Please inform us of any allergies or intolerance before placing your order. Not all ingredients are listed on our menu, and we cannot guarantee the total absence of allergens.

A discretionary optional service charge of 15% will be applied to your bill.