



NEW YEAR'S EVE EARLY BIRD MENUS FROM 5:00 PM -5:45 PM



New Year's Eve Early Bird

Early Bird- 5:00- 5:45 pm
(5 Course Tasting Menu- £65 PP | Wine Pairing- £55PP)

Chef's Choice Canapés (D, G)



Artichoke & Aloo Chaat (D, G)

Crisp artichoke & potato chaat with truffle honey, yoghurt, mint & tamarind
Champagne Jeangout, Atul Kochhar, Brut Premier Cru, NV, France



Scallop & Caviar (D, SF)

Pan Seared scallop, caviar, Parmesan moilee, herb oil & satsuma achaar
Chablis, Domaine Grand Rouche, Burgundy, France, 2023

Or

Balchao Prawn (D, SF)

Balchao spiced prawn with basil-tomato sauce & roe
Trimbach Riesling, Alsace, France 2022



Lamb – 3 Ways (D, G)

Nellore State Marinated Spiced Lamb chops, Chettinad State sauce & Kochi State bone marrow mash
Sula, Dindori Reserve Shiraz, India, 2022

Or

Harewood Estate Venison (D) (Supplement £16)

Venison rump steak with golabki, sweetcorn & potatoes
Chateau Dubard Bel-Air, Puisseguin Saint Emilion, France, 2020



Digri Kaapi-Misu (D, G)

South Indian coffee-inspired tiramisu with biscuits, Maraska jelly, mascarpone & filter kaapi sauce
Espresso Martini- Cognac, Kahlua, coconut syrup, Espresso

PESCATARIAN TASTING MENU

Chef's Choice Canapés (D, G)



Artichoke & Aloo Chaat (D, G)

Crisp artichoke & potato chaat with truffle honey, yoghurt, mint & tamarind
Champagne Jeangout, Atul Kochhar, Brut Premier Cru, NV, France



Scallop & Caviar (D, SF)

Pan Seared scallop, caviar, Parmesan moilee, herb oil & satsuma achaar
Chablis, Domaine Grand Rouche, Burgundy, France, 2023

or

Balchao Prawn (D, SF)

Balchao spiced prawn with basil-tomato sauce & roe
Trimbach Riesling, Alsace, France 2022



Halibut (D, G)

Halibut with Nellore spices, morel sauce, bird's eye chilli, mussels & greens
Cannonball, Chardonnay, California 2023

Or

Lobster (D, SF) (supplement £16)

Roasted lobster with morel sauce, sweetcorn & potatoes
Sauvignon Blanc, Mohua Wine, New Zealand, 2022



Digri Kaapi-Misu (D, G)

South Indian coffee-inspired tiramisu with biscuits, Maraska jelly, mascarpone & filter kaapi sauce
Espresso Martini- Cognac, Kahlua, coconut syrup, Espresso



New Year's Eve Early bird

Early Bird- 5:00- 5:45 pm
(5 Course Tasting Menu- £65 PP | Wine Pairing- £55PP)

VEGETARIAN / VEGAN TASTING MENU

Chef's Choice Canapes



Artichoke & Aloo Chaat (G)

Crisp artichoke & potato chaat with truffle maple, coconut yoghurt, mint & tamarind

Champagne Jeangout, Atul Kochhar, Brut Premier Cru, NV, France



British Bhaji

Brown onions, leeks & samphire bhaji with tomato & curry leaf chutney

Chablis, Domaine Grand Rouche, Burgundy, France

Or

Avocado Kebab

Avocado tikki with cream cheese & spiced raisin chutney

Trimbach Riesling, Alsace, France 2022



Mushroom

Mushroom kofta in morel korma with cabbage thoran

MacMurray, Pinot Noir, Central Coast, USA, 2020



Digri Kaapi-Misu (G)

South Indian coffee-inspired Vegan tiramisu with biscuits, Maraska jelly, vegan Chantilly, chocolate cake & filter kaapi sauce

Espresso Martini- Cognac, Kahlua, coconut syrup, Espresso





NEW YEAR'S EVE LATE SEATING MENUS FROM 6 PM ONWARDS



New Year's Eve Late Seating

Late Seating from 6 pm onwards (7 Course Tasting Menu- £110PP | Wine Pairing- £79PP)

Chef's Choice Canapes (D, G) and Cocktail

Artichoke & Aloo Chaat (D, G)

Crisp artichoke & potato chaat with truffle honey, yoghurt, mint & tamarind
Champagne Jeangout, Atul Kochhar, Brut Premier Cru, NV, France



Scallop & Caviar (D, SF)

Pan Seared scallop, caviar, parmesan moilee, herb oil & satsuma achaar
Chablis, Domaine Grand Rouche, burgundy, France, 2023



Balchao Prawn (D, SF)

Balchao spiced prawn with basil-tomato sauce & roe
Trimbach Riesling, Alsace, France 2022



Pepper Vattal Goose (D)

Goose with pepper vattal, rye whisky jus, cold coconut crème & idiyappam
MacMurray, Pinot Noir, Central Coast, USA, 2020



Lamb – 3 Ways (D, G)

Nellore State Marinated Spiced Lamb chops, Chettinad State sauce & Kochi State bone marrow mash
Sula, Dindori Reserve Shiraz, India, 2022

Or

Harewood Estate Venison (D)

Venison rump steak with golabki, sweetcorn & potatoes
Chateau Dubard Bel-Air, Puisseguin Saint Emilion, France, 2020



Digri Kaapi-Misu (D, G)

South Indian coffee-inspired tiramisu with biscuits, Maraska jelly, mascarpone & filter kaapi sauce
Espresso Martini- Cognac, Kahula, coconut syrup, Espresso

PESCATARIAN TASTING MENU

Chef's Choice Canapes (D, G) and Cocktail

Artichoke & Aloo Chaat (D, G)

Crisp artichoke & potato chaat with truffle honey, yoghurt, mint & tamarind
Champagne Jeangout, Atul Kochhar, Brut Premier Cru, NV, France



Scallop & Caviar (D, SF)

Pan Seared scallop, caviar, parmesan moilee, herb oil & satsuma achaar
Chablis, Domaine Grand Rouche, Burgundy, France, 2023



Balchao Prawn (D, SF)

Balchao spiced prawn with basil-tomato sauce & roe
Trimbach Riesling, Alsace, France 2022



Pepper Vattal Monkfish (D)

Monkfish with pepper vattal, rye whisky jus, cold coconut crème & idiyappam
Albarino, Martin Codax, Rias Baixas, Spain, 2021



Halibut (D, G)

Halibut with Nellore spices, morel sauce, bird's eye chili mussels & greens
Cannonball, Chardonnay, California 2023

OR

Lobster (D, SF)

Roasted lobster with morel sauce, sweetcorn & potatoes
Sauvignon Blanc, Mohua Wine, New Zealand, 2022



Digri Kaapi-Misu (D, G)

South Indian coffee-inspired tiramisu with biscuits, Maraska jelly, mascarpone & filter kaapi sauce
Espresso Martini- Cognac, Kahlua, coconut syrup, Espresso



New Year's Eve Late Seating

Late Seating from 6 pm onwards (7 Course Tasting Menu- £110PP | Wine Pairing- £79PP)

VEGETARIAN/VEGAN TASTING MENU

Chef's Choice Canapes (D, G) and Cocktail



Artichoke & Aloo Chaat (G)

Crisp artichoke & potato chaat with truffle maple, coconut yoghurt, mint & tamarind

Champagne Jeangout, Atul Kochhar, Brut Premier Cru, NV, France



British Bhaji

Brown onions, leeks & samphire bhaji with tomato & curry leaf chutney

Chablis, Domaine Grand Rouche, Burgundy, France



Avocado Kebab

Avocado tikki with cream cheese & spiced raisin chutney

Trimbach Riesling, Alsace, France 2022



Panchphoran Tofu

Tofu with panchphoran spice, moilee sauce & asparagus

Puiatti Pinot Grigio, Italy, 2023



Mushroom

Mushroom kofta in morel korma with cabbage thoran

MacMurray, Pinot Noir, Central Coast, USA, 2020



Digri Kaapi-Misu (G)

South Indian coffee-inspired Vegan tiramisu with biscuits, Maraska jelly, vegan Chantilly, chocolate cake & filter kaapi sauce

Espresso Martini- Cognac, Kahlua, coconut syrup, Espresso

