

SEA CONTAINERS

NEW YEAR'S MENU | £125

inc one glass of Laurent Perrier

AMUSE

Scallop, chive, feuille de brik, caviar

STARTER

Goose Liver Terrine, white grape compote, butter bread

MIDDLE

Halibut, pea and mint crumb, potato crisps, beer batter, tartar

MAIN

Burnt Angus Fillet, pink fir apple, king oyster mushroom, Port jus

DESSERT

Roasted Pineapple Crumble, Guinness ice cream

NEW YEAR'S MENU VEGETARIAN | £125

inc one glass of Laurent Perrier

AMUSE

Jerusalem Artichoke Veloute, leeks, squash seeds, pepper dust

STARTER

Burnt Onion, hazelnut, black truffle, alyssum, pickles

MIDDLE

Burrata, tomato consommé, dill, cucumber (flower)

MAIN

Orecchiette, truffle, mushroom sauce, pecorino

DESSERT

Roasted Pineapple Crumble, Guinness ice cream