

1269

Restaurant, Bar & Grill

NEW YEAR'S EVE

STARTERS

Roasted Butternut Squash and Sage Soup, Hazelnut Oil (vg) £ 22

A creamy, velvety soup made from roasted butternut squash, perfectly balanced with fragrant sage and a drizzle of rich hazelnut oil, adding a warm and nutty depth.

Smoked Salmon, Orange, Fennel and Dill Salad, Sweet Mustard Dressing £ 25

Delicate slices of smoked salmon paired with vibrant segments of orange, thinly shaved fennel, and fresh dill, topped with a tangy yet sweet mustard dressing.

Duck Rillettes, Sweet and Sour Cucumber, Hoi Sin, Sourdough Toast £ 28

Slow-cooked and shredded duck, rich and flavourful, served with sweet and sour cucumber for a tangy crunch. Accompanied by hoisin sauce and toasted sourdough for a satisfying bite.

Cherry tomato & mozzarella bocconcini £ 22

Roquette, pesto dressing & sticky balsamic

Beetroot Carpaccio – ruby & golden beets £ 26

Black olive tapenade, crumbled goats' cheese, honey & thyme dressing

If you have food allergy, intolerance Or sensitivity please speak to your server about the ingredients in our dishes before you order your meal.

A discretionary 12.5% of service charge will be added to your bill.

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MAINS

Duo of Beef, Pressed Potatoes, Seasonal Vegetables, Candied Shallot Jus £ 45

Two exquisite cuts of beef prepared to perfection, served with layers of golden, pressed potatoes, fresh seasonal vegetables, and a luxurious candied shallot jus that ties the dish together with a sweet, Savory finish.

Roast Chicken Breast, Fondant Potato, Charred Corn, King Oyster Mushroom, Truffled Jus £ 42

Tender roast chicken breast paired with melt-in-your-mouth fondant potatoes, smoky charred corn, earthy king oyster mushrooms, and a drizzle of truffle-infused jus for a rich and decadent flavour experience.

Coley fillet, chive beurre blanc £ 39

Crushed new potatoes, courgette Spaghetti

Sea bass fillet, sauce Antiboise £ 42

Fondant potato, wilted spinach, roast shallots

Beetroot Risotto, Roasted Golden Beets, Candy Beets, Vegan Feta, Basil Oil (vg) £35

A vibrant, creamy beetroot risotto served with roasted golden and candy-striped beets, topped with crumbled vegan feta and a fragrant basil

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DESSERTS

Trio of Desserts – Dark Chocolate Delice, Lemon Meringue Tartlet, Eton Mess Pavlova £ 16

A delightful trio to satisfy all cravings: a rich and silky dark chocolate delice, a tangy lemon meringue tartlet, and a light and airy Eton mess pavlova.

Rhubarb and Ginger Mousse cake, Stem Ginger Syrup, Gin and Lemon Sorbet £ 16

A refreshing, and unique dessert featuring a tangy rhubarb and ginger mousse cake, drizzled with stem ginger syrup, and paired with a sharp yet refreshing gin and lemon sorbet

NGCI Vegan chocolate & coconut tart £ 16

Chocolate paint, pistachio ice cream

Caramelized hazelnut praline mousse £ 16

Flocked cream, light chocolate textures & chopped hazelnuts.

Selection of Cheeses, Biscuits, Grapes, Chutney, Celery £ 16

A carefully curated selection of artisan cheeses, served with crisp biscuits, juicy grapes, tangy chutney, and fresh celery for a classic and indulgent cheese course.

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