

New Year's Eve Menu

£95pp includes 3-courses and a glass of Moët Champagne

ANTIPASTI

Seared Scallops

Pumpkin purée, sage, burnt lemon butter

Black Truffle Arancini

Winter truffle, Parmigiano Reggiano, aioli (v)

Grilled Artichoke

Vegan stracciatella, gremolata, lemon zest (ve)

MAINS

Selsey Crab & Squid Ink Spaghetti

Black ink spaghetti, white hand-picked crab, chilli garlic, chives, lemon zest

Tuna Caesar

Seared sashimi tuna, cos lettuce, crispy pancetta, anchovies, croutons, Parmesan shavings

Wild Mushroom Gnocchi

Potato gnocchi, mixed wild mushrooms, baby spinach, black truffle oil, chives (ve)

Bistecca Tagliata

Aged ribeye steak, salsa verde, rocket and radicchio salad, aged balsamic dressing, truffle & parmesan fries (£15 supplement)

DOLCE

Tiramisu

Espresso, savoiardi biscuits, mascarpone (v)

Panna Cotta

Madagascar vanilla, poached sour cherries (v)

Chocolate & Olive Oil Mousse

Extra virgin olive oil, Maldon sea salt, Pistachio (v)

Gelato & Sorbetto

Please ask your waiter for our selections (v) (ve)

Panettone

A rich Italian fruit bread from Milan (v)

MANAGED BY RHC

(V) = Vegetarian (Ve) = Vegan. For allergy or intolerance information, please speak to your server before you order. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free. All prices include VAT.



LARCH