

Murano New Year's Eve 2025

Selection of canapés

Glass of Rock Story, Sugrue South Downs, Brut, NV

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Focaccia, Parmigiano Reggiano & rosemary grissini, salumi

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Orkney scallop, Delica pumpkin, bergamot & citrus

or

Red chicory & Marsala tart, prosciutto San Daniele, fig compote

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Tortellini in brodo, Parmigiano Reggiano

or

Jerusalem artichoke risotto, hazelnuts, tomato balsamic

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Roasted turbot, celeriac & black truffle, Prosecco Superiore

or

Cornish cod, hen of the woods, confit potato pearls, Barolo

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Roasted duck crown, duck leg ragù, citrus glazed fennel

or

Hereford beef fillet, garlic & Yukon Gold, cime di rapa, smoked bone marrow

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Spiced quince soufflé, fior di latte ice cream

or

Baked Pump Street chocolate tart, crème fraîche

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Selection of La Fromagerie cheese from our trolley (£30pp supplement)

£225

Optional wine pairing £135

Kindly note, menu items are subject to change

Vegetarian and vegan menus are also available

A 15% discretionary service charge shall be added to your bill.

If you require any details on allergens within our dishes,
please ask one of the team