



New Year's Eve Sharing Menu

6pm sitting £140pp

**** Raise a Glass ****

Billecart Salmon – Brut Reserve



**** Starters ****

Japanese Oyster *umesbu jelly, ponzu, shiso oil*

New Style Hamachi Sashimi *truffle ponzu, truffle*

Charcoal Chicken Karaage *yuzu mayo*

Agedashi Tofu *crispy tofu, shimeji mushroom ankake*



**** Mains ****

Salmon Robata *grapefruit miso*

Robatayaki Wagyu T Bone *truffle ponzu, KFC sauce*

Lobster Fried Rice *uni, smoked salmon roe*

Mushroom Robata *garlic miso butter*

The Aubrey Salad *beetroot, watermelon radish,
pickled mushroom, yuzu ginger dressing*



**** Desserts ****

Chocolate Fondant *sesame ice cream*

Matcha Mille Crêpe Cake

Seasonal Fruits & Meringue

Homemade Macaron Selection

Please inform us in advance should you wish to retain a table after dinner.
See in the 2024 with DJs and percussion; conga drums & roaming djembe til 3am.

*Where available, our ingredients are from sustainable sources and ethical farms.
Menu subject to change.*



Not all ingredients are listed. Please inform our team of any allergies or dietary requirements.



*Please note all prices include VAT at the current rate.
A discretionary service charge of 15% will be added to your bill.*



New Year's Eve Sharing Menu

8pm sitting £210pp

**** Raise a Glass ****

Bollinger – PNTY17 Blanc de Noirs



**** Starters ****

Japanese Oyster *umesbu* jelly, *ponzu*, *shiso* oil

New Style Hamachi Sashimi *truffle ponzu*, *truffle*

Charcoal Chicken Karaage *yuzu mayo*

Agedashi Tofu *crispy tofu*, *shimeji mushroom ankake*



**** Mains ****

Salmon Robata *grapefruit miso*

Robatayaki Wagyu T Bone *truffle ponzu*, *KFC sauce*

Lobster Fried Rice *uni*, *smoked salmon roe*

Mushroom Robata *garlic miso butter*

The Aubrey Salad *beetroot*, *watermelon radish*,
pickled mushroom, *yuzu ginger dressing*



**** Desserts ****

Chocolate Fondant *sesame ice cream*

Matcha Mille Crêpe Cake

Seasonal Fruits & Meringue

Homemade Macaron Selection

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New Year's Eve Sharing Menu

10:30pm sitting £280pp

**** Raise a Glass ****

Krug Grande Cuvée 171ème Édition



**** Starters ****

Japanese Oyster *umesbu* jelly, *ponzu*, *shiso* oil
New Style Hamachi Sashimi *truffle ponzu*, *truffle*
Charcoal Chicken Karaage *yuzu mayo*
Agedashi Tofu *crispy tofu*, *shimeji mushroom ankake*



**** Mains ****

Salmon Robata *grapefruit miso*
Robatayaki Wagyu T Bone *truffle ponzu*, *KFC sauce*
Lobster Fried Rice *uni*, *smoked salmon roe*
Mushroom Robata *garlic miso butter*
The Aubrey Salad *beetroot*, *watermelon radish*,
pickled mushroom, *yuzu ginger dressing*



**** Desserts ****

Chocolate Fondant *sesame ice cream*
Matcha Mille Crêpe Cake
Seasonal Fruits & Meringue
Homemade Macaron Selection

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