



New Year's Eve Sharing Menu

6pm sitting £140pp

**** Raise a Glass ****

The Aubrey Tradition Brut Cuveé by Hostomme



**** Starters ****

Japanese Oyster *umesbu jelly, ponzu, shiso oil*
Salmon Tataki *truffle sumiso, winter truffle, ikura*
Charcoal Chicken Karaage *yuzu mayo*
Agedashi Tofu *crispy tofu, shimeji mushroom ankake*



**** Mains ****

Salmon Robata *grapefruit miso*
Bone-In Hereford Prime Rib
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* ***

Rare Millésime, 2013, Reims



*** *Starters* ***

Japanese Oyster *umesbu* jelly, *ponzu*, *shiso* oil
Salmon Tataki *truffle* *sumiso*, *winter* *truffle*, *ikura*
Charcoal Chicken Karaage *yuzu* *mayo*
Agedashi Tofu *crispy* *tofu*, *shimeji* *mushroom* *ankake*



*** *Mains* ***

Salmon Robata *grapefruit* *miso*
Bone-In Hereford Prime Rib
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 Brut, NV, Reims



*** *Starters* ***

Japanese Oyster *umesbu jelly, ponzu, shiso oil*
Salmon Tataki *truffle sumiso, winter truffle, ikura*
Charcoal Chicken Karaage *yuzu mayo*
Agedashi Tofu *crispy tofu, shimeji mushroom ankake*



*** *Mains* ***

Salmon Robata *grapefruit miso*
Bone-In Hereford Prime Rib
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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