

New Year's Day Brunch

Starters

Soup of the day & toasted sour dough

Game ballottine, red wine poached pear & Pommery grain mustard

Heritage beetroot salad, marinated Sainte-Maure de Touraine & London Salisbury honey

Orkney scallop ceviche, plum soy, sweet chili & cucumber

Cured VAR Norwegian salmon, toasted nori mayonnaise & pickled ginger

Classic brunch egg dish (starter or main)

Egg "Benedict"

Egg "Florentine"

Egg "Royale"

Main Courses

Kimchi risotto, Clarence court egg, sesame oil & 18 month aged parmesan

Fillet of British beef, café de Paris, pomme Anna & red wine jus (£6 supplement)

Dover Sole a la Meunière

Baked hake, seaweed crust & spicy cabbage

Desserts

Cinnamon butter baked apple tarte tatin & vanilla ice cream

Buttermilk panna cotta, winter berries & mandarin sorbet

Valrhorna "Alpaco" chocolate fondant & orange ice cream

Selection of seasonal cheeses from "Buchanans"
(£10 supplement or £15 as an extra course)

£55 3 courses

including a complimentary welcome drink & a coffee

£90 3 courses

Including a welcome drink, bottomless champagne & a coffee