



IN HORTO

NEW YEAR'S EVE

80 per person | 125 per person with wine pairings

Welcome Drink:

French 75

Elderflower spritz (spirit free)

Crostini:

Crème fraîche & caviar

Rare beef & horseradish

Wild mushroom & truffle v

Txakoli, Bodega Agerre, Basque Country Spain

Baked tunworth, confit garlic, honey, truffle v GF

Padron peppers, aleppo salt VG GF

Beaujolais Blanc Dominique Morel France

Roasted artichoke flower, gremolata, aioli v GF

Green market salad, citrus vinaigrette VG GF

Beef and bone marrow pie

Whole sea bream, green sauce

Arom de Calatayud, Garnacha Cuevas de Arom, Spain

Chocolate olive oil mousse v GF

Tiramisu v

Sauternes Château Delmond France

v – vegetarian, VG – vegan, GF – gluten-free

Please let your server know of any allergies or intolerances.

A discretionary 12.5% service charge is added to all of our bills.