

NEW YEARS EVE MENU

£135 PER PERSON

FOUR COURSES AND A GLASS OF VEUVE CLICQUOT

TO START

Cured salmon with crisp lotus root

Beef tataki & black truffle ponzu

Salad of french beans, fresh basil, aged balsamic & Italian hard cheese V

Fresh stracciatella, crisp pastry, rocket, basil oil, compressed fruit V

SECOND

Baked prawns with café de Paris butter

Chargrilled cabbage steak with jalapeño & truffle butter V

Rigatoni all'Amatriciana with crispy pancetta & pecorino

Gnocchi with truffle & comte fondue

MAINS

Polpo with Nduja, san marzano & creme fraiche topped with potato crisps

Peppered 28-day-aged rib-eye steak with jalapeño pico de gallo

Chilli & lemon roasted baby chicken

Warm artichoke, san marzano, roast onion, goma & labneh

SIDES

Cucumber sunomono

Ciabatta

DESSERT

Pear and apple tarte tatin with vanilla ice cream

**If you have any allergies please speak to a member of the team. A
discretionary 12.5% service charge will be added to your bill.**

Bloomsbury
Street
Kitchen