

BISTROTHERQUE
NEW YEAR'S EVE 2018



ON ARRIVAL

OYSTERS — 6

CHAMPAGNE — 15

FIG FIZZ — 14

Jules Clairon VSOP, tawny port,
fig, citrus, Champagne

SAVAGE — 10 · 5

Havana 3yo, Amaretto,
Blue Curaçao, fino sherry, lime

SET MENU
£60 per person

STARTERS

Veal tartare, egg yolk,
winter truffle

Roast squash, caramelized
shallot, sage, hazelnuts

Scallops, mornay sauce

MAINS

Beef rump,
Café de Paris butter

Confit celeriac, wild
mushrooms, rocket

Roast cod, lemon, capers,
bread crumbs

PUDDINGS

Chocolate cake,
mint Chantilly

Deep fried tequila cake,
lime curd

Warm rice pudding, spiced apple,
almond oat crumb

AFTER DINNER

ESPRESSO MARTINIS — 9 · 5

MISTER MUSCOVADO — 9

Goslings dark rum, muscovado falernum,
vanilla bitters, lime

PEDRO XIMÉNEZ — 8

TAWNY PORT — 6