



**ROAST CELERIAC SOUP (V)**

*oyster mushroom and crème fraîche*

**TARTAR OF YELLOWFIN TUNA**

*with sourdough crouton and salsa verde*

**BEEF CARPACCIO**

*with parmesan crisp, lilliput capers and harlequin olives*



**DRY AGED SIRLOIN STEAK**

*with béarnaise or bordelaise sauce and fries*

**BOUILLABAISSÉ**

*bream, red mullet, hake, octopus, clams and king prawn*

**LOBSTER LINGUINE**

*lobster bisque, peas, cherry tomato*

**SPINACH AND RICOTTA RAVIOLINI (V)**

*fine beans, pangritata and basil oil*



**WARM BUTTER ALMOND TART (V)**

*plum compote and crème fraîche*

**TIRAMISU (TO SHARE) (V)**

*with chocolate tuile*

**BAKED VANILLA CHEESECAKE (V)**

*with rhubarb compote*

v - vegetarian ~ vg - vegan ~ A discretionary 15% Service Charge will be added to your bill. All gratuities are managed independently. Please inform your server if you have any food allergies or special dietary needs. Gluten free options available ~ No flash, or intrusive photography.

New Year's  
- at -  
*Manzi's*