A NIGHT WITH CRAIG JOHNSTON

New Years Eve 2025

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Cured Scallops
Lobster bisque, shiso, green apple, pickled chilli

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Raviolo of Guinea Fowl
Sand carrot, smoked pine nuts, tarragon

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Squab Pigeon
Glazed red cabbage, caramelised celeriac, winter truffle

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Saddle of Venison
Cep purée, butternut squash, brown butter

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Yogurt & Sauternes Mousse
winter citrus, sweet basil purée, olive oil

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250.00

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease.
Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes ‘may contain’ an allergen.
Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes.
Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. A discretionary 15% service charge will be added to your bill. Prices include VAT.
Adults need around 2000Kcal a day. Calorie information is available on request.