New Year's Eve

140 per person

To Start

Platter of Cured Local Meats
Homemade focaccia, pickles, olives, feta stuffed peppers

Main

Chateaubriand Surf & Turf
Scallops in the half shell, coconut foam, fresh lemon-crusted oysters, chilli-marinated tiger prawns, with truffle and Parmesan fries, vine tomato and baby leaf salad

To Finish

Assiette of Apple & Blackberry
Doughnut, crumble, mousse, macaron and sorbet

The finer details

Our food and drinks are prepared in areas where cross-contamination may occur, and our menu descriptors do not include all ingredients. If you have any allergies, intolerances, or other dietary requirements, or if you require allergen information, please let us know before ordering. A discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business. Adults require approximately 2000 kcal a day.

HARBAR ON 6TH

ROOFTOP BAR | KITCHEN | CLUB