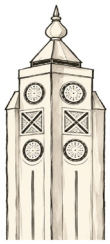
OXO



New Year's Eve 2026

Starters

Carlingford Oyster
Pickled cucumber, Champagne kosho

Exmoor Caviar
Blini, crème fraiche

First Course

Devon Crab
Marrow, almond, horseradish, almond

Twice-Baked Cheese Soufflè (v)
Black truffle, cep cream, Montgomery chedder

Second Course

Shetland Halibut
Charred hispi cabbage, pickled lemon, langoustine sauce

Roasted Maitake Mushroom (v/vg)
Celeriac fondant, pickled black garlic, truffle butter sauce

Main Course

Native Rare Breed Beef Sirloin
Pomme Anna, glazed shallot, black truffle, red wine sauce

Bathurst Estate Venison Cutlets
Charred brassicas, braised Hunter's pie, game Sauce

Pumpkin Agnolotti (v)
Woodland mushrooms, toasted pecan, brown butter, sage

Dessert

Chocolate Delice
Miso caramel, caramelised peanut

Please let us know if you have any allergies or intolerances.
A discretionary service charge of 14.5% and £2 to support Street Smart will be added to your bill.