



# 63rd+1st

## FESTIVE TASTING MENU

£35 PER PERSON

Upgrade to matching cocktails + £28

+ + + + +

HOT SMOKED SALMON, LEEK + HADDOCK FISHCAKE  
Mustard, chive cream



VESPER MARTINI

Tanqueray London Dry gin, Stolichnaya Premium vodka, Lillet Blanc

+ + + + +

PROSCIUTTO CRUDO + BAKED FIGS  
Balsamic, basil olive oil, crostini



FIG + PEACH CAIPIRINHA  
Cachaça, lime, peach puree, fig

+ + + + +

TURKEY BALLOTINE  
Sage + apricot stuffing, turkey gravy, pigs in blankets,  
cranberry jam, roast potatoes, vegetables



SPICED NEGRONI

Campari, cinnamon infused gin, Cocchi Vermouth Di Torino

+ + + + +

LEMON TART  
+ Raspberry sorbet



AMARETTO CHRISTMAS SOUR  
Amaretto, mulled wine, citrus juice

Please inform your server of any allergies or intolerances before you order. Unfortunately it is not possible to guarantee that any product is 100% free from any allergen due to the risk of cross contamination. A discretionary 12.5% service charge will be added to your bill.

# 63rd+1st



## VEGAN FESTIVE TASTING MENU

£30 PER PERSON

Upgrade to matching cocktails + £28

+ + + + +

ROASTED BEETROOT + AVOCADO



VESPER MARTINI

Tanqueray London Dry gin, Stolichnaya Premium vodka, Lillet Blanc

+ + + + +

GREEN CHICKPEA HUMMUS  
+ Vegetable crudités



FIG + PEACH CAIPIRINHA  
Cachaça, lime, peach puree, fig

+ + + + +

63RD+1ST NUT ROAST  
Tomato + redcurrant gravy, meat free skewer,  
roast potatoes, vegetables



SPICED VEGRONI

Aperol, cinnamon infused gin, Cocchi Vermouth Di Torino

+ + + + +

COCONUT PANNA COTTA  
+ Mango sorbet



AMARETTO CHRISTMAS SOUR  
Amaretto, mulled wine, citrus juice

All dishes and matching cocktails on the vegan festive tasting menu are suitable for vegans. Please inform your server of any allergies or intolerances before you order. Unfortunately it is not possible to guarantee that any product is 100% free from any allergen due to the risk of cross contamination. A discretionary 12.5% service charge will be added to your bill.