

skein

sk·ay·n

7-Course Menu: £80pp

7-Course Menu + wine pairing: £125pp

arrival

Goats Cheese Cream, Salt-Roasted Betroot

Sake-Cured Salmon Taquito

Beef Tartare, Polenta Crisp, Parmesan

to start

Breads & Butters

Spiced Scallop Carpaccio, Yuzu, Asian Micro Herbs

followed by

Truffle Gnocchi, Wild Mushroom, Mustard Cream, Pine Nuts

Venison Haunch, Compressed Swede, Lingonberry, Kale Crisp

for dessert

Black Cherry & Dark Chocolate Delice

Macarons & Hand-Rolled Chocolates

new year's eve 2025

skein

sk·ay·n

7-Course Menu: £80pp

7-Course Menu + wine pairing: £125pp

arrival

Goats Cheese Cream, Salt-Roasted Betroot

Sake-Cured Tofu Taquito

Rösti, Crème Fraîche, “Caviar”

to start

Breads & Butters

Gochujang Tofu, Enoki Tempura, Black Hummus

followed by

Truffle Gnocchi, Wild Mushroom, Mustard Cream, Pine Nuts

Squash, Kale & Walnut Pithivier, Pomme Purée Chive Beurre Blanc

for dessert

Black Cherry & Dark Chocolate Delice

Macarons & Hand-Rolled Chocolates

new year's eve 2025 - vegetarian/vegan