



ROCKWELL

BISTRO & WINE BAR

NEW YEAR'S EVE MENU

WELCOME DRINK

Glass of Laurent-Perrier 'La Cuvée', Brut, NV, Champagne, France

CANAPÉ ON ARRIVAL

Carabinero prawn brioche, lemon and chive sauce, sautéed yellow courgettes

FOR THE TABLE

Selection of bread, cultured butter, Kagoshima wagyu butter

Beleaev oscietra caviar, blinis, shallots, chives, St. Ewe's egg

CHOICE OF STARTER

Langoustine carpaccio, raspberry powder, apple, celery, soft herbs

Rare roasted Trenchmore wagyu beef fillet carpaccio, wild mushrooms,
confit egg, truffle

Crispy confit baby aubergine cutlet, smoked cherry tomatoes, piquillo peppers,
paprika, herbs (VG)

CHOICE OF MAIN

Akune gold wagyu beef rib eye, glazed potato fondant, slow-roasted carrot purée,
red wine jus

Crab & lobster tortelloni, bisque, sun-dried tomatoes, kow choi, stracciatella,
tempura crab

Redefine "steak", caramelised onion cream, king oyster mushroom and jus (VG)

SHARING PLATE OF MINI DESSERTS FOR TWO

Dark chocolate mousse, raspberry (VG)

Coconut parfait, mango & passion fruit (VG)

Sweet ricotta & candied orange cannoli (V)

Mini lemon cheesecake (VG)

Rum canelé, salted caramel (V)

Tirami-choux (V)

Before ordering your food or drink, please speak to a member of the team if you have an allergy or intolerance. (V) Vegetarian, (VG) Vegan.



ROCKWELL

BISTRO & WINE BAR

DRINKS LIST

CHAMPAGNE

Laurent-Perrier 'La Cuvée', Brut, NV, France

NON-ALCOHOLIC SPARKLING WINE

Riesling Zero, Steinbock, Germany

WHITE WINE

Gavi di Gavi 'Masseria dei Carmelitani' Terredavino, Piedmont, Italy

Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand

RED WINE

Pinot Noir, Saurus Select, Familia Schroeder, Patagonia, Argentina

Malbec, Terrazas de los Andes, Mendoza, Argentina

ROSÉ WINE

Whispering Angel, Château d'Esclans, Côtes de Provence, France

SPIRIT BAR

Grey Goose Vodka | Bombay Sapphire Gin

Bacardi Carta Blanca Rum | Patrón Silver Tequila | Maker's Mark Whiskey

COCKTAIL BAR

Aperol Spritz | Espresso Martini

Mojito | Negroni | Old Fashioned

Grey Goose Vodka Martini | Tommy's Margarita

SELECTION OF BEERS & SOFT DRINKS AVAILABLE

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THE ROOFTOP

NEW YEAR'S EVE MENU

CANAPÉS ON ARRIVAL

Arancini, vegan 'nduja, mango aioli (VG)

Whipped goat's cheese rice paper crisp, raspberry glazed beetroot (V)

Carabinero prawn brioche, lemon and chive sauce, sauteed yellow courgettes

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Aperol Spritz

Espresso Martini

Mojito

Negroni

Old Fashioned

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MIDNIGHT SNACK

Beef pastrami, Swiss cheese, mustard, gherkin bap

Vegan sausage roll, tomato relish (VG)



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