

THE  
CARDINAL  
BAR & KITCHEN



# NEW YEAR'S EVE

## START

### JERUSALEM ARTICHOKE VELOUTÉ (v)

truffle, artichoke crisps, fine herbs

### BEETROOT & GOATS CHEESE SALAD (vg)

roasted beets, smoked goats cheese, candied hazelnuts,  
rocket, honey mustard dressing

### TUNA TARTARE

tuna loin, Smoked olive oil, horseradish, wasabi tobiko, parsley

### LAMB BIRRIA TACO

aji amarillo mayo, pickled slaw, spring onions

## MAIN

### BUTTERNUT SQUASH & FETA PITHIVIER (v)

roasted carrots, spinach, chimichurri

### MAFALDE PASTA (vg)

Ven-du-ja sauce, burrata, crispy capers

### SEARED HALIBUT

cauliflower puree, Chermoula potatoes, Champagne butter sauce, spinach

### 32-DAY AGED RIBEYE OF BEEF

roasted carrots, truffle celeriac & potato gratin, red wine sauce

## FINISH

### DARK CHOCOLATE & MATCHA FONDANT (v)

miso caramel ice cream

### APPLE & PEAR COBBLER (v)

cinnamon ice cream & salted caramel sauce

### PISTACHIO KUNAFI CHEESECAKE (v)

v: vegetarian vg: vegan

Please let one of our team know if you have any allergies. A 12.5% discretionary service charge will be added to the total bill.

cheers to  
2025

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