



NEW YEAR'S EVE MENU

£110 PER PERSON TO SHARE

FROM 7.45PM TO 11.30PM

CHAMPAGNE ON ARRIVAL

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AMUSE BOUCHE

STARTERS

TARAMASALATA

Bottarga, sea herbs

SALMON CITRUS

Ponzu dressing, orange tobiko, horseradish, shiso

TZATZITKI

Buffalo yogurt, cucumber, dill (V)

SEABASS

Almond vinaigrette, chilli, basil cress

ROASTED PEPPERS

Coal roasted peppers, mint, lime zest (V)

FRIED SQUID

Squid ink mayo, lemon



MAINS



CATCH OF THE DAY

BEEF FILLET

Celeriac puree, beetroot, roasted scallops, madeira jus

WOOD FIRED CHICKEN

Baby chicken, corn, spelt, white wine jus

SIDES

DESSERTS

GREEN BEANS

Garlic, roasted almonds (V)

PUMPKIN

Caramelized walnuts, tahini, kaymak ice cream

ROASTED POTATOES

Oregano, tomatoes (V)

BAKLAVA

Crushed Pistachio, honey syrup, vanilla ice cream

GREEK SALAD

Barrel-aged feta, cretan dakos (V)

HOVARDA MASTICA

TEA OR COFFEE



Hovarda London



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VEGETARIAN OPTIONS AVAILABLE UPON REQUEST

Discretionary service charge of 13.5% is added to your bill, which is distributed amongst our team. We cannot guarantee that our menu is allergen free. Please ask a member of our team for further allergen information. Our dishes may contain traces of nuts and sh dishes may contain small bones.