

New Year's Eve
MENU

Wild mushroom soup, toasted chestnuts, truffle oil, chives
Deep fried camembert with walnut crumb, sweet chilli jam
Serrano ham D.O.P, pan fried manouri cheese,
kalamata olives, pomegranate & thyme blossom honey
Fresh & smoked salmon rilette, granary toast, pickled beetroot
Home smoked chicken Caesar salad

Barley, freekeh & mushroom risotto, honey roasted squash, crispy kale & mascarpone
The chuck steak burger, trimmings & house chips
Ale battered fish & chips, crushed peas, tartare sauce
21 day aged Black Angus 8oz Sirloin steak, bearnaise or peppercorn, house chips
Pie of the day, creamy mash, greens & gravy
Roasted fillet of sea bass, curried mussel broth, potato, celeriac & turnip

Sticky toffee pudding, toffee sauce, salted caramel ice cream
Triple chocolate & macadamia brownie, chocolate sauce, chocolate ice cream
Mango, pineapple & passion fruit Eton Mess, raspberry sauce
Selection of cheeses, celery, quince paste, walnut & raisin bread

A full range of Vegan menu options is also available

A 12.5% discretionary service charge will be added to your bill | Food allergies & intolerances: Before you order your food & drinks please speak to our staff if you want to know anything about our ingredients | Vegetarian (v) | Vegan (vg) | Dairy free (df) | Contains nuts (n) | Gluten free (gf)