

NEW YEARS EVE MENU

STARTERS

TWO WARM BREAD ROLLS AND BUTTER (VE/GF AVAILABLE)
£3.75

LOBSTER & KING PRAWN RISOTTO (GF)
Parmesan Crisp, Crispy Kale, Sweetcorn Fritter
£15.00

TIAN OF SMOKED CHICKEN, AVOCADO & MANGO (GF)
Coronation Mayonnaise, Popping Mango Powder
£10.00

SMOKED SALMON, SPINACH AND CREAM CHEESE TART (GF AVAILABLE)
Petite Salad Leaves, Fresh Lemon Dressing, Capers
£9.50

VENISON CARPACCIO (GF)
Kalamata Olive Mayo, Truffle Oil, Roasted Hazelnuts, Roquette Leaves
£12.00

WILD MUSHROOM SOUP (VE)
Mushroom Raviolini
£9.50

PAN FRIED SCALLOPS (GF AVAILABLE)
Pork Belly, Celeriac & Potato Puree, Black Pudding Crumble, Mulled Wine Reduction
£16.50

VEGAN ROASTED HARISSA CAULIFLOWER (VE/GF)
Chickpeas Humus, Pomegranate, Tahini, Coriander & Coconut Yoghurt Dressing, Dukkha
£10.00

WHOLE PORTLAND CRAB (GF)
Avocado & Tomato Salad with a Fresh Herb Dressing
£15.00

VEGAN BUTTERNUT SQUASH & SAGE ARANCINI (VE/GF)
Crispy Kale & Roasted Red Pepper Sauce
£8.00

SIDE ORDERS £4.50

Triple Cooked Chips • Coleslaw • Onion Rings
Mixed Side Salad • Truffle Oil Mashed Potato
Seasonal Vegetables

NEW YEARS EVE MENU

MAIN COURSES

6OZ FILLET STEAK

Mushroom Duxelles Crouton, Onion Rings,
Dauphinoise Potatoes, Beef Tomato & Bearnaise Sauce
£35.00

THE GRILL 21-DAY AGED BEEF STEAK (GF)

8oz Premium Rib Eye

Served with Portobello Mushroom, Beef Tomato, Roquette and Fries
Please Choose From: Peppercorn Sauce or Garlic Butter
£30.00

BEST END RACK OF LAMB (GF)

Dauphinoise Potatoes, French Bean Bundle, Glazed Carrots, Port & Redcurrant Jus
£28.50

FRENCH TRIMMED CHICKEN BREAST (GF AVAILABLE)

Truffle Oil Potato, Cheddar & Pancetta Croquettes, Red Pepper Sauce, Panache of Vegetables
£19.95

SEABASS FILLET (GF AVAILABLE)

Winter Greens & Potato Cake, Stir Fried Vegetables,
White Wine, Prawn and Cream Sauce with Capers
£22.00

BEER BATTERED COD FILLET (GF AVAILABLE)

Triple Cooked Chips, Minted Mushy Peas, Fresh Lemon & Tartare Sauce
£19.50

PAN FRIED DUCK BREAST (GF AVAILABLE)

Duck Roll, Celeriac Puree, Stir Fried Vegetables, Bok Choy, Sticky Cointreau & Five Spice Sauce
£24.50

VEGAN VEGETABLE JALFREZI CURRY (GF AVAILABLE)

Pilau Rice, Dhal, Mango Chutney, Naan
£19.50

VEGETABLE WELLINGTON (VE)

Truffle Oil Pommes Puree, Honey Glazed Root Vegetables, Port & Redcurrant Jus
£19.50

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DESSERTS

£9.50 Per Dessert

ORANGE DANISH BREAD & BUTTER PUDDING (VE)
Brandy Sauce & Honey & Ginger Ice Cream

BLACK FOREST GATEAUX (VE)
Festive Ice Cream, Cherry Compote

VEGAN STICKY TOFFEE PUDDING
Caramel Sauce & Vegan Vanilla Ice Cream

LEMON CURD TART (GF AVAILABLE)
Raspberry Sorbet, Shortbread Crumb

PAVLOVA WITH BERRY COMPOTE (VE/GF)
Blueberry & Lavender Ice Cream

FOUR ARTISAN CHEESES (VE)
Biscuits, Chutney, Grapes, Celery, Walnuts

ICE CREAM & SORBET
Vanilla, Strawberry, Chocolate, Festive Ice Cream,
Raspberry Sorbet
£3.00 Per Scoop

COFFEE & PETIT FOURS
£8.50

VE-VEGETARIAN GF-GLUTEN FREE