

NEW YEAR'S EVE

STARTERS

ROAST PARSNIP, ROSEMARY & TRUFFLE SOUP **VEA • NGA**

Parsnip crisps, olive oil,
toasted ciabatta, salted butter

SALMON GRAVADLAX **NGA**

Thinly cured salmon, horseradish
crème fraiche, dill, lilliput capers,
toasted ciabatta

BAKED CAMEMBERT **V • NGA**

Cranberry & rosemary topped,
honey drizzle, pea shoots,
toasted ciabatta

CHICKEN LIVER & TRUFFLE PARFAIT **NGA**

Festive chutney, toasted ciabatta

MAINS

All served with broccoli, Brussels sprouts, roasted carrots & parsnips

10⁰² RIBEYE STEAK **NGA**

Whipped chicken skin butter,
crispy fried onion nest,
skin-on fries, pea shoots

ROASTED PARSNIP & CRANBERRY NUT LOAF **VE • NG**

Crispy roasted baby potatoes,
rich roast gravy

BAKED SALMON FILLET **NG**

Crispy roasted baby potatoes,
spinach cream sauce

SLOW-COOKED PRESSED LAMB & CONFIT ONION **NG**

Slow-cooked lamb, shredded and
pressed with confit onions & mint,
creamy mash, rich roast gravy

DESSERTS

CREAM FILLED PROFITEROLES **V • NG**

White chocolate sauce,
freeze-dried raspberries

ORANGE & PASSION FRUIT CHEESECAKE **VE • NG**

Limoncello coulis, vanilla ice cream

APPLE & CINNAMON WAFFLE **VE**

Maple syrup drizzle, vanilla ice cream

BLACK FOREST SUNDAE **V • NGA**

Belgian chocolate sauce, brownie pieces,
cherry compote, layered through vanilla
ice cream, topped with whipped cream
and our house wafer

3 COURSES 39.50 PP

ADD A BRITISH CHEESE BOARD **V • NGA** +9.25 PP

Vintage Barber's Cheddar, Clawson Stilton, Camembert, grapes,
festive chutney, Jacob's cream crackers, salted butter

£5pp deposit. A 10% discretionary service charge will be added to the final bill for tables of 8 or more.
Children 12 and under dine half price.