

NEW YEARS EVE 2023

£45

Glass of Prosecco & Amuse Bouche on arrival

STARTER

SMOKED SALMON

celeriac remoulade, cornichons, lemon (gif)

MUSHROOM BOURGINON TART

watercress & rocket (pb/gifa)

CHARCUTERIE

salami, prosciutto, chorizo, pickled red onion, piccalilli, Parmesan, sourdough (gifa)

MAIN

PAN-FRIED SEA BREAM

crushed pea & herb potatoes, braised fennel, white wine sauce (gif)

WILD MUSHROOM GNOCCHI*

tarragon velouté, crispy kale, truffle oil (pb)

CONFIT DUCK

Pomme Anna, braised red cabbage, tender stem broccoli, red wine jus (gif)

28 DAY AGED 8OZ RIB-EYE STEAK

fries, watercress salad, Bearnaise sauce (gif)

DESSERT

VEGAN COFFEE CRÈME BRULEE

shortbread biscuits (pb/gifa)

APPLE & RASPBERRY CRUMBLE TART

passionfruit sorbet (pb/gif)

CHOCOLATE FONDANT

vanilla ice cream, candied orange (v)

***Gluten Ingredient Free alternative available**

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.

A voluntary 12.5% service charge will be added to your bill today, all of which goes directly to the team.

Please ask your server to remove this if you would rather it were not added.

Due to shared fryers being used in our kitchen some fried items may contain gluten, dairy, crustaceans or fish.

Key for Symbols: Vegetarian (v), Plant based (pb), gluten ingredient free (gif) gluten ingredient free available (gifa)