

2025 NEW YEAR MENU

GLASS OF FIZZ ON ARRIVAL

3 COURSES

£55.00 PER HEAD*

STARTER

Gin battered king prawns with rocket and cherry tomato salad, garlic mayonnaise and dill oil

Black pudding and celeriac tower, served with crispy egg and homemade brown sauce

Crispy fried brie with cranberry chutney and charred cos lettuce (V)

Chargrilled belly pork with soy glazed pak choi, fresh garlic and chilli dip

STARTER TO SHARE

Fritto miso, served on a bed of salad and garlic mayonnaise and basil oil

Salmon, whitebait, king prawns, calamari
(supplement £5)

MAINS

Chicken supreme with wilted greens, crushed new potatoes and wild mushroom cream sauce

Seabream whole, cooked to perfection on the grill, served on a bed of new potatoes in a rich tomato sauce

10oz rump steak with all the trimmings, served with peppercorn sauce (GF)

Wild mushroom and goats cheese risotto with baby spinach and crispy kale (V)

MAINS TO SHARE

28oz Sirloin on the bone with chips, mushrooms, tomato and peppercorn sauce and red wine jus
(supplement £25)

DESSERTS

Baked cheesecake, fruit compote (GF)

Chocolate pot, vanilla ice cream and honeycomb

Selection of sorbets (GF, VE)

Cheeseboard

Ask for a comprehensive list of ingredients should you have any allergy concerns or particular dietary requirements.

*£10 per head deposit and pre-order no later than 1 week before

