

New Years Eve 2021

Glass of festive punch on arrival

Starters

Wild mushroom arancini | v ve*
gorgonzola veloute & rocket

Smoked haddock fishcake
chive emulsion, grilled vegetables in sweet & sour sauce

Roast lamb breast | gf*
king oyster mushrooms & red wine jus

Roast celeriac & wild garlic soup | v* ve* gf*
dill cream, herb croutons & crispy bacon

Mains

Roast duck breast | gf
pearl barley, piccolo parsnips, kale & red wine

Wild mushroom risotto | v ve* gf*
smoked mozzarella, oyster mushrooms & herb oil

10 oz 50 day dry aged sirloin steak | gf (+ £7.00)
hand cut chips, grilled Portabello mushroom & peppercorn sauce

Pork tenderloin wrapped in pancetta | gf
beurre noisette & carrot puree, pommes anna
& breakfast raddish

Salted cod fillet | gf
smoked aubergine puree, grilled asparagus,
bacon salsa & red amaranth

Dessert

White chocolate Sundae | v ve* n*
white chocolate soil & raspberry gel

Baileys crème brûlée | gf*
& swiss meringue

Chocolate tart | v
Chantilly cream, honeycomb & toffee sauce

Polenta & almond cake | v n*
almond brittle, poached pear & pear gel

Tea or Coffee

& a warm mince pie

£40.00 per person for 3 course meal
+ 10% service charge

Allergens: please let us know of any allergies or dietary requirements before ordering.

* indicates dishes that can be made suitable for dietary needs