



New Years Eve 2025

New Years Cocktail

Apple & Elderflower Sparkler **£9.75**

Start the New Year of with this bubbly, floral refresher! Cheers to 2026!

Make it a mocktail: **£6.75**

STARTERS

Chicken Liver Parfait

With toasted bread, spiced pear chutney & a lemon & malt gel

Crispy Tiger Prawns

Served with katsu mayonnaise & pickled vegetables

Salt & Pepper Squid

With lemon dressed rocket, fresh chilli & spring onion & a chilli, lime & coriander mayonnaise

Pan Fried Scallops

Served with an apple & miso puree, pickled apple, samphire & bacon crisps
(surcharge of £4.00)

Wild Mushroom Tartlet (v)

Topped with a herb crumb, pickled mushrooms, rocket salad & black garlic ketchup

Crispy Cauliflower Bites (ve)

Served with a coriander & mint oil, curried mayonnaise & pickled radish

Tandoori Pork Belly

served with a coriander yoghurt, onion salad & mint oil

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## MAIN COURSE

### Herb Crusted 3 Bone Rack of Lamb

Served pink, rolled in a herb crumb with a potato rosti, carrot puree & tender stem broccoli  
(surcharge of £6.00)

### Pan Fried Sea Bass

With parmentier potato, pea & scallop velouté & crispy capers

### Surf & Turf

6oz Fillet steak & tiger prawns served with garlic butter, chargrilled tender stem & hand cut chips  
(surcharge of £7.00)

### Pan Fried Chicken Supreme

With garlic mash potato, carrot puree, creamed bacon & leeks & a chicken veloute

### Whole Lemon Sole

With a hazelnut dressing, crispy shallots, pickled grape salsa verde & buttered new potatoes

### Duo Of Duck

Honey glazed breast & a duck pithivier with a parsnip puree, duck fat potato terrine, red currant jus & parsnip crisp

### Roasted Cauliflower Steak (ve)

With a spiced date puree, sauteed new potatoes, roasted cherry tomatoes, golden tofu, sultana dressing & toasted cashew nuts

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DESSERT

White Chocolate & Orange Crème Brulee

With a spiced gingerbread biscuit, Chantilly cream & mixed berries

Mulled Poached Pear

Served with orange frangipane & a cinnamon crème anglaise

Chocolate Brownie (ve)

With vanilla bean ice cream & fresh berries

Vanilla, White Chocolate & Fudge Cheesecake

On a cinnamon biscuit base with salted caramel ice cream

Cheese & Biscuits

A selection of cheeses with candied walnuts, grapes, quince jelly, onion marmalade & water biscuits

Apple Tart Tatin

With toffee sauce & clotted cream ice cream

After Eight Chocolate Delice

With mint jelly, after eights & mint chocolate ice cream

2 Courses £49.95

3 Courses £59.95