New Years Eve 2026

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

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

DESSERT

White Chocolate & Orange Crème Brulee
With a spiced gingerbread biscuit, Chantilly cream & mixed berries

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

Mulled Poached Pear
Served with orange frangipane & a cinnamon crème anglaise

Apple Tart Tatin
With toffee sauce & clotted cream ice cream

Chocolate Brownie (ve)
With vanilla bean ice cream & fresh berries

After Eight Chocolate Delice
With mint jelly, after eights & mint chocolate ice cream

Vanilla, White Chocolate & Fudge Cheesecake
On a cinnamon biscuit base with salted caramel ice cream

2 Courses £54.95
3 Courses £64.95

SAMPLE SAMPLE