

The Two Sawyers

New Year's Eve Specials Menu

*Served 5.30pm to 9pm
A la carte menu also available
Advance booking strongly recommended*

To start

Soused Mackerel (GFA) £8.50

Horseradish crème fraiche, rye bread croutes, granny smith apple, frisée lettuce

Roasted Pigeon Breast (GFA) £8.50

Textures of beetroot

Main course

Duo of Beef (GFA) £31.95

Fillet & braised shin of beef

Hand cut triple cooked chips, duxelles stuffed portobello mushroom

Blistered vine cherry tomatoes, pickled shallot & watercress salad

Bearnaise sauce

Pan Roasted Duck Breast (GFA) £24.95

Confit duck leg boulangère, braised red cabbage purée

Creamed sprouts

Candied orange & cointreau jus

Pan Roasted Stone Bass Fillet (GFA) £24.95

Herb crushed potatoes, sea vegetables

Courgette, basil & fennel purée

Mussel velouté finished with a seaweed oil

To finish

Chocolate Delice £7.95

Poached cherries, cherry sorbet & lemon balm

Selection of Artisan Cheese (GFA) £12.95

Homemade crackers, grapes, celery & chutney

*For parties of 8 or more people, £10pp deposit required upon booking and pre order required 3 days in advance.
Deposit non-refundable 3 days prior to booking.*

Please inform us in advance if you have any special dietary requirements.

GF: Non gluten containing ingredients. GFA: Non gluten containing alternatives available upon request.

V: Vegetarian. VE: Vegan. VEA: Vegan upon request.

Please be aware that all of our dishes are prepared in a kitchen where nuts and gluten are present, as well as allergens, therefore we cannot guarantee that any food items are completely free-from traces of allergens.

Service charge not included.

