

The Two Sawyers

New Year's Eve Specials Menu

A la carte menu also available

To start

Pan Fried Scallops (GFA) £10.50

*Roasted shallot purée, charred shallots
Black pudding crumb & pickled golden raisons*

Classic Beef Tartare (GFA) £10.50

Shallots, gherkins, capers, fine herbs with a raw egg & classic melba toast

Main course

Chicken Coq au Vin to Share (GFA) £44.95 for two

*Buttered mashed potato, roasted hispi cabbage wedge
Parsley & shallot green beans*

Duo of Lamb (GFA) £31.95

*Roasted rack of lamb with a lamb shoulder bon bon
Lamb boulangère potato, glazed carrots, pickled turnips & romanesco
Lamb jus*

Tranche of Halibut (GFA) £33.95

*Served on the bone
Butter confit potatoes, parisienne vegetables, fennel purée
Vermouth beurre blanc*

To finish

Chocolate Fondant £8.95

Homemade Christmas pudding ice cream with a burnt orange gel

Selection of Artisan Cheese (GFA) £12.95

*By pre order only - 24 hours prior to booking
Homemade crackers, grapes, celery & chutney*

*For parties of 8 or more: £10pp deposit required 2 weeks prior and pre order required 3 days in advance,
deposits non-refundable within 5 days of party date.*

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.