

New Year's Eve Specials Menu

a la carte menu also available

5.30pm to 8.30pm

Live music until late

To start

Pan Seared Scallops (GF) £12.95

Roasted shallot puree, beetroot, radish & pear

Roasted Quail (GFA) £12.95

Game chips & truffle bread sauce

Main course

8oz Fillet Steak (GF) £26.95

*Hand cut triple cooked chips, wild mushrooms, blistered vine cherry tomatoes
Bearnaise sauce*

Roasted Saddle of Venison (GFA) £25.95

*Roasted salsify, pommes dauphine, kalettes, pickled girolles mushrooms
Chocolate sauce*

Pan Roasted Duck Breast (GFA) £24.95

*Duck confit potato, parsnip puree, charred leeks, turnips, carrots
Port & orange sauce*

Bouillabaisse (GFA) £25.95

*Halibut, king prawn, mussels & red mullet
Saffron potatoes, provencal vegetables, saffron rouille*

To finish

Black Forest Gateau £8.95

*Cherry gel, kirsch chocolate sponge, chocolate soil
Blackberry sorbet*

Apple Tarte Tatin £8.95

Calvados ice cream

Selection of Artisan Cheese (GFA) £11.95

Crackers, grapes & chutney

£10pp deposit required for tables of 6 people or more.

For parties of 10 people or more, a pre order is required by 28th December.

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.

