New Year's Eve Set Menu

3 Courses for £75 pp

Includes a glass of Prosecco on arrival

Starters

Tomato & Roasted Pepper Soup V
Served with toasted bread and butter

Chicken Liver & Brandy Parfait
Served with toasted bread and apple & cider chutney and chronicons

Garlic King Prawns
King prawns in a creamy white wine & chilli sauce, served on sourdough

Chicken and Chorizo Bon Bons
Filled with tender chicken, smoky chorizo and cheese. Served with chilli jam mayo

Truffle Cheddar Mushrooms V
Served in a creamy garlic spinach sauce, melted cheddar cheese, toasted bread

Steaks

All our steaks are served with parsley butter, grilled tomato, a side of fries or salad & a choice of sauce:
Peppercorn, Blue Cheese, Bearnaise, Beef & Red Wine, Chimichurri
Upgrade for Sweet Potato Fries or Thick Cut Chips +1.95

Black Angus 12 oz Sirloin Steak
Aged for 50 days to enhance its tenderness and depth of flavour

Black Angus 12 oz Ribeye Steak
Aged for 50 days to maximize its richness and tenderness.

30 Days Aged 8 oz Fillet Steak
Aged for 30 days to ensure optimal tenderness and an exquisite dining experience.

Mains

Slow-cooked Beef Cheeks
Succulent beef cheeks in a rich red wine sauce Served with horseradish mash, crispy onion, tenderstem broccoli and braised carrots

Ultimate Dirty Burger
Beef patty, smoked cheddar, bacon, mac & cheese, beef barbacoa, onion rings, beef & red wine sauce

Pan-fried Cod Loin
Served with sauteed baby potatoes, tender stem broccoli and complimented by a creamy lemon & parmesan sauce

Mediterranean Inspired Vegan Roast VE
Sweet potatoes, grilled Mediterranean vegetables and onion marmalade, infused with harissa and aromatic spices, finished with a golden crumb and pumpkin seeds.
Served braised carrots, mixed greens, caramelised onion chutney and vegan gravy

Additional Sides

Mac & Cheese 6.50 | Halloumi Fries 6.95 | Mixed Greens 6.25 | Mashed Potato 6.25
Garlic Mushrooms 6.75 | Mixed Salad 5.75 | Home-made Onion Rings 6.50

Desserts

Sticky Toffee Pudding GF V
Moist and gooey toffee-infused sponge cake, served warm with a luscious toffee sauce and a scoop of vanilla ice cream

Tiramisu V
A classic, elegant and rich layered Italian dessert with lady fingers, coffee and mascarpone

Chocolate Temptation Cake V
Layer of chocolate cake made with cocoa from Ecuador, filled with chocolate and hazelnut creams and a hazelnut crunch, covered with a chocolate glaze.

Baked Basque Cheesecake V
Served with berry compote

Hazelnut Crème Brulé V/GF
A twist on a classic Crème Brule with a thin layer of caramelised sugar

Ice Cream & Sorbet V/VE
Three scoops of your choice

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptors do not included all ingredients. If you do have any questions, allergies, or intolerances, or you require allergen information please let us know before ordering. While we take great care in preparation, we cannot guarantee that any dish is completely free from allergens. Weights stated are approximate uncooked weights.
VE-Vegan, V-Vegeterian