



New Year's Eve Set Menu

3 Courses £75 pp

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

Oak Smoked Salmon & Beetroot

Served with horseradish cream and breadsticks

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, rosemary & sea salt focaccia

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 10 oz Sirloin Steak

Aged for 50 days to enhance its tenderness and depth of flavour

Surrey Farms 14 oz Bone In Ribeye Steak

Aged for 50 days to maximize its richness and tenderness.

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 on creamy chorizo baby potatoes, bell peppers & tenderstem broccoli fricassée

Butternut & Lentil Wellington VE

Served braised carrots, mixed greens, caramelised onion chutney and vegan gravy

Sides

Lobster Mac & Cheese 10.95 | Mac & Cheese 6.25 | Halloumi Fries | Mixed Greens 6.25 | Mashed Potato 5.50 |
Garlic Mushrooms 5.95 | Mixed Salad 5.75 | Mixed Salad 5.75

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.

Greek Portokalopita V

Traditional Greek orange cake in syrup. Served with vanilla ice cream and Belgian chocolate sauce

Pistachio Crème Brûlée V/GF

A twist on a classic Crème Brûlée 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 include 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-Vegetarian