



NEW YEARS EVE 2017

STARTERS

SMOKED HADDOCK & SPRING ONION FISHCAKE, BACON,
POACHED EGG, SPINACH & HOLLANDAISE

SLOW ROAST PORK BELLY, HOUSE MADE KIMCHI, GOCHUJANG KETCHUP

MOLASSES BAKED BEETROOTS, CHARRED SPRING ONIONS,
SPICED PUMPKIN SEEDS & COCONUT, FETA CHEESE ①

BROWN CRAB THERMIDOR MAC & CHEESE, GARLIC & HERB CRUMB

MAINS

FRANCONIAN CUMBERLAND SAUSAGES, THYME MASH, ONION RINGS & GRAVY

INDIAN STYLE ROAST PUMPKIN, BLACK LENTIL & SPINACH CURRY, ①
CUMIN PILAF RICE & NAAN (ADD CHICKEN)

BUCCLEUCH AGED BEEF BURGER, SERVED WITH TOASTED POPPY SEED BUN,
LETTUCE, TOMATO, PICKLES, CHIPOTLE MAYO & CHUNKY CHIPS
(BACON / CHEDDAR / CHORIZO / JALAPEÑOS / BLACK PUDDING / GUACAMOLE / £1.50 PER ITEM)

BEER BATTERED FISH & TRIPLE COOKED CHIPS, TARTARE SAUCE

DESSERTS

STICKY TOFFEE PUDDING, ESPRESSO BUTTERSCOTCH SAUCE, VANILLA ICE CREAM

LEMON CURD PAVLOVA, GREEK YOGHURT & BERRIES

ENGLISH PEAR & APPLE BROWN SUGAR CRUMBLE, CUSTARD ICE CREAM

DARK CHOCOLATE BROWNIE, CHOCOLATE SAUCE & VANILLA ICE CREAM



TWO COURSES FOR £20, THREE FOR £23 (EXCLUDING SUPPLEMENTS & SIDES).

IF YOU SUFFER FROM ANY FOOD ALLERGY PLEASE LET YOUR SERVER KNOW SO WE CAN ASSIST YOU.
A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO ALL TABLES RECEIVING TABLE SERVICE.