

NEW YEAR'S EVE MENU

Celebrate the advent of 2018 in culinary style with our exclusive New Year's Menu. Our motto for this menu is healthy indulgence! Combine the both in style.

2 MAINS FOR 20

Brie, bacon & cranberry stuffed
chicken, sweet potato hash

Herb roasted sweet potato,
spinach & celeriac filo pie,
tenderstem broccoli, toasted
almonds & herb yoghurt.

Charred fennel, orange, walnut &
buckwheat salad, pickled
Romanesque & pomegranate
(Vegan)

Cider pork belly,
winter retreat slaw

Heritage squash, butterbean &
black cabbage stew, Sussex
charmer dumplings, warm artisan
bread

Braised ox cheek & oak smoked
cheddar mac & cheese, bone
marrow & red onion jam

OR A MAIN TO SHARE: Lamb shank Lincolnshire hot pot,
winter greens, chestnuts

SIDES 3.5

Charred cauliflower, ramrod
onion & goats' curd

Parsnip & beetroot gratin

Roast celeriac, poacher & truffle
oil

Before you order your food and drink, please inform a member of staff
if you have a food allergy or intolerance.