

DRINK • DINE • BOWL

New Year's Eve 2 or 3 course menu

Starters

POPCORN SQUID

Caramelised lemon & chive mayo

MAPLE GLAZED WINGS

Crispy bacon

SRIRACHA WINGS

Spring onion, red chilli

GRILLED TOFU SKEWERS (V)

Roasted vegetables, pineapple & chilli relish

Desserts

CHOCOLATE FUDGE BROWNIE (V)

Chocolate sauce, vanilla ice cream

BAKED VANILLA CHEESECAKE (V)

Berry compote

ICE CREAM (V) OR LEMON SORBET (VG)

Choose two scoops from our flavours:

Oreo / Strawberries & cream / Chocolate brownie / Cookie dough 'n' clotted cream / Vanilla pod / Lemon sorbet / Soy milk ice cream (VG)

(V) = vegetarian (VG) = vegan

Please alert us if you have any allergies. Allergen menus are available upon request. As nuts, flour, etc. are commonly used in our kitchens, we cannot guarantee that our dishes will be free of these products. Fish and meat dishes may contain bones. Consuming undercooked meat may increase the risk of foodborne illness and effects may be more severe in under 18's, the elderly and those with weakened immune systems. There is a discretionary service charge added to your bill. All prices include VAT. Prices are correct at the time of print. NYE2018

Mains

All burgers served with skinny fries or house salad

THE CLASSIC BURGER

6oz chuck steak & rib cap patty, shredded lettuce, tomato, red onion, mayo, smoked tomato & mustard relish

LOAD IT UP:

Monterey Jack cheese (V) 1.5

Treacle cured bacon 1.5

Fried egg (V) 1.5

Avocado (V) 1.5

6oz chuck steak & rib cap patty 4

Chargrilled lobster tail 6

BUTTERMILK CHICKEN BURGER

Buttermilk fried chicken, house slaw, chipotle mayo

MAC 'N' CHEESE (V)

Fresh egg macaroni, three cheese sauce, house salad

Load it up: Jalapeños (V) 1, Treacle cured bacon 1.5, Chargrilled lobster tail 6

SPICY SWEET POTATO BURGER (V) (VG)

Roast sweet potato & charred corn patty, shredded lettuce, creole mustard mayo or pico de gallo salsa

NASHVILLE CHICKEN

Southern fried chicken thighs, buffalo sauce, whipped cream cheese, crispy shallots, sweet potato fries

WEST COAST SALAD (VG)

Quinoa, kale, radish, pomegranate, avocado, fresh figs, balsamic dressing

Add extra toppings: Treacle cured bacon 1.5, Chargrilled chicken 3, Halloumi (V) 3, Chargrilled salmon 6

Drinks

Includes half bottle of wine or two bottles of beer per person

LA CAMPAGNE VIOGNIER WHITE
FRANCE (12.5%)

TALEVERA TINTO RED
SPAIN (12.5%)

MIRABEAU ROSÉ ROSE
FRANCE (12.5%) (VG)

CURIOUS BREW LAGER (4.7%)

Extras

IMPERATIVO, PROSECCO BOTTLE 32
ITALY (11%) (VG)

GANCIA PINOT DI
PINOT ROSÉ BOTTLE 34
ITALY (11.5%)

LAURENT-PERRIER
LA CUVÉE BOTTLE 60
FRANCE (12%)