

NEW YEAR'S EVE

two courses £28.50 | three courses £36

kick off with a treat...

NOUVELLE ROYALE chambord, champagne & edible glitter 10

starters

'NDUJA' ARANCINI VG
served with fresh tomato relish

BEETROOT CURED SALMON GF
crème fraîche, battersea fermented pickles & wild rocket

PRESSED HAM HOCK
english mustard aioli, parsley

ROSEMARY FOCACCIA V
baked locally, herb & sea salt butter

mains

FLAT IRON STEAK GF [3.5 supplement]
cooked pink with crispy onions, grilled tomato & rosemary salt fries
add peppercorn or bearnaise sauce 3

CUMBERLAND SAUSAGES & HERBED MASH
served with peas, tomato & onion gravy & topped with crispy sage

VEGETABLE WELLINGTON VG
stuffed with roasted squash, spinach & seasonal vegetables

BAKED COD LOIN
gnocchi, spinach, smoked haddock & parmesan cream, gremolata

CHOICE OF BURGER SERVED ON A TOASTED BRIOCHE BUN
served with fries or chunky chips

- the house beef burger -
- buttermilk chicken burger -
- plant-based burger VG -

pimp your burger...
ADD BACON, CHEESE, VEGAN CHEESE, VEGAN BACON, JALAPENOS 1

dessert

STICKY TOFFEE PUDDING
with banana gelato & toffee sauce

CHURROS VG
cinnamon sugar & chocolate sauce

CHOCOLATE BROWNIE V GF
dark chocolate sauce, vanilla ice cream

*If you suffer from any food allergy or intolerance, please make us aware so we can assist you
An optional 10% gratuity will be added to your bill, all of which is distributed to staff*