



New Year's Menu. £49.95

WELCOME DRINK

French Martini

Vodka, pineapple juice and raspberry syrup, garnished with a fresh raspberry.

FOR THE TABLE

Sharing Monkey Bread

Tear and share bread, made with Cornish clotted cream and finished with a miso glaze. Served with butter and a sprinkle of sea salt flakes. v

STARTERS

Sticky Korean Fried Chicken

Crispy buttermilk chicken, home-made gochujang glaze, carrot & daikon slaw, crispy shallots, aioli and lime.

Mozzarella & Ricotta Arancini

With Gran Levanto cheese and truffle mayonnaise. v

Crispy Cauliflower

Tossed in sweet chilli glaze with satay mayonnaise, sesame and curry leaves. VG GF*

Pulled Beef & Smoked Bacon Croquettes

Crispy beef croquettes, roasted black garlic aioli, sweet pickled shallots, prosciutto crumb and micro salad.

Salt Cod & King Prawn Chowder

Atlantic cod & king prawns in a white wine cream broth with smoked bacon, new potatoes, piquillo peppers, finished with parsley served with lemon & focaccia crisps. GFO

INTERMEZZO

Sicilian lemon sorbet. VG GF

MAINS

King Prawn & Cod Linguine

King prawns and line-caught cod with a creamy saffron, lemon zest & white wine sauce.

Pan-Seared Sea Bream

Served with a curry velouté, garlic & lime potatoes, charred green beans, crispy onions, curry leaves, micro coriander and lime. GF

Butter-Roasted Chicken Breast

Chicken breast filled with chestnut mushroom duxelles, confit truffle mash, wilted spinach, pangrattato and shallot & port jus. GFO

Chestnut Mushroom, Tomato & Spinach Malvani Curry

Sautéed in our home-made curry sauce made with red onion, coconut, and tamarind. Served with fragrant cumin rice and a fresh cucumber and tomato salad. GF VG

6oz Dry Aged Flat Iron Steak (Supplement £10)

With mustard butter, pickled shallots, watercress salad and a classic bordelaise, served with fries. GF

DESSERTS

Brûléed Miso Caramel Custard Tart

Served with vanilla pod ice cream and shortbread crumb. A recipe created by our chef Fabio, from Cosy Club Bath. v

Rich Chocolate Delice

Smooth chocolate truffle, biscuit base, chocolate sauce, vanilla pod ice cream and dark chocolate soil. v

Lemon & Raspberry Parfait

With berry compote. VG GF

BUBBLES AT MIDNIGHT

*Nut-free satay. Please speak to a team member before you order if you have any allergies or intolerances. We cannot guarantee that any of our dishes are 100% allergen-free. GF gluten-free, GFO gluten-free option, V vegetarian, VG vegan. Please scan QR code for our full allergen statement, nutrition and dish information. A discretionary 10% service charge will be added to your bill, all of which goes to our team.

