



New Year's Eve Dining

3 courses £49

Starters

St Tola Goat's Cheese, Roast and Pickled Beetroot, Radish, Candied Walnut

Garden Pea and Roast Leak Rissoto, Parmesan, Sourdough Croute

Popcorn Tikka Chicken, Curried Mayo, Pickled Shallots, Sumac Yoghurt

Salt and Chilli Squid, Wasabi Mayo, Pickled Slaw, Coriander

Pan Seared Scallops, Celeriac Velouté, Black Pudding Crumb, Apple

Mains

Oven Roasted Cauliflower Steak, Chimichurri, Chilli Oil, Crispy Chickpeas, Kale Salad

Garlic and Thyme Marinated Chicken Supreme, Cauliflower, Green Beans, Parmesan Mash, Tarragon Jus

Barbary Duck Breast, Artichoke Puree, Olive Oil Mash, Burnt Chicory, Pickled Blackberry, Jus

Juniper Crusted Wild Irish Vension, Roast Celeriac Puree, Braised Red Cabbage, Confit Garlic Mash, Pickled Blackberries

Pan Roasted Cod, Chorizo Crumb, Ajo Blanco, Broccolini, Pickled Grapes, Truffle Creamed Potato

10oz Salt Aged Sirloin, Beer Battered Onion Ring, Hand cut Chips, Peppercorn Sauce

Surf and Turf, 8oz Filet, Garlic Prawn, Mussels, Onion Ring, Hand cut Chips, Bearnaise **(£10 Supplement)**

Desserts

Orange and Cardamom Posset, Orange Compote, Oat Biscuit

Apple and Blackberry Crumble, Custard, Vanilla Ice Cream

Eton Mess, Winter Berry Compote, Chantilly Cream

Sticky Toffee Pudding, Popcorn, Toffee Sauce, Salted Caramel Ice Cream

Please be advised that food allergens are handled in the kitchen. In some cases, allergens may be unavoidably present due to shared equipment, or the ingredients used. Please inform your server of any allergies.