

New Year's Menu

3 course menu 39.95

With a glass of Prosecco 44.95 | With a glass of Veuve Champagne 49.95



Starters

Duck Parfait[†], British apple & fig chutney, toasted brioche

Scottish Smoked Salmon, fresh beetroot wedges, heritage beetroot crisps, mustard & dill dressing, crème fraîche

Sautéed Garlic Mushrooms, Paris Brown, Field & Wild mushrooms in a homemade garlic, thyme & white wine sauce, toasted brioche (v)

Shallot & Ale Tart Tatin, rocket & tomato salad, salsa verde (ve)

Mains

Pan-Fried Salmon, heritage potatoes, sautéed king prawns, samphire, shellfish & white wine velouté

30 day-aged 10oz Ribeye Steak (Supplement 6.00), balsamic tomato, tobacco onions, triple-cooked chips, your choice of peppercorn[†], Béarnaise[†] or beef dripping & thyme sauce

Garlic & Rosemary Rump of Lamb, pancetta, peas, wild garlic pesto, dauphinoise potatoes, red wine jus

Pan-Roasted Venison, squash purée, buttered cavolo nero, hash brown Pont Neuf, blackberries, beef dripping & thyme sauce

Lemon & Garlic Half-Roast Chicken, truffled rosemary & parmesan fries, Bordelaise sauce[†], preserved lemon aioli

Pumpkin & Beetroot Tartlet, sautéed potatoes, cavolo nero, basil pesto dressing (ve)

Desserts

Millionaire's Salted Caramel Torte, caramel sauce & sprinkles (ve)

Apple & Damson Crumble, vanilla crème anglaise or Bourbon vanilla ice cream (v)

Chocolate & Morello Cherry Melting Bomb, chocolate shell, Belgian chocolate mousse, Bourbon vanilla ice cream, chocolate brownie chunks, Morello cherry compote, hot chocolate sauce (v)

Warm Cranberry & Pecan Tart, whipped cream, homemade strawberry coulis (v)

British Cheeses (Supplement 5.00), Joseph Heler handcrafted Double Gloucester, Barbers Farmhouse Mature Somerset Cheddar, Clawson Reserve Blue Shropshire stilton, Cricket St. Thomas Somerset Camembert, Fudge's biscuits, British apple & fig chutney, celery (v)



Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information will be available from early November to allow you to confirm your booking. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. Please refer to our allergen information at the time of your visit to check for changes.

(V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. † = this dish contains alcohol. Fish dishes may contain small bones. Weights stated are approximate uncooked weights. All items are subject to availability.