



# NEW YEAR'S MENU

3 COURSES 29.95

WITH A GLASS OF PROSECCO 34.95

WITH A GLASS OF VEUVE CHAMPAGNE 39.95

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## STARTERS

**Duck Parfait**<sup>†</sup>, British apple & fig chutney, toasted brioche

**Scottish Smoked Salmon**, rye bread, capers, crème fraîche

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

**Chipotle Chilli Corn Falafel**, spiced freekeh grains, pomegranate, houmous, coconut tzatziki (ve)

## MAINS

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

**2l Day-Aged 8oz Rump Steak** (Supplement 3.00), balsamic tomato, tobacco onions, triple-cooked chips, your choice of peppercorn<sup>†</sup>, Béarnaise<sup>†</sup> or beef dripping & thyme sauce

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

**Lemon & Garlic Half-Roast Chicken**, truffled rosemary & parmesan fries, Bordelaise sauce<sup>†</sup>, preserved lemon aioli

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

## DESSERTS

**Chocolate Fondant**, rich dark chocolate pudding, chocolate & pumpkin seed tuile, honeycomb ice cream (v)

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

**Glazed Lemon Tart**, Champagne sorbet, British blackcurrant curd, strawberries & blackberries (v)

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

**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.