



NEW YEARS EVE

3 Courses plus coffee - £42pp, Served 6-7pm

STARTERS

Moroccan spiced butternut squash & red lentil squash soup, harissa oil, Greek yoghurt
(GF/DFO/VEO)

Organic mozzarella, shaved fennel, blood orange, pistachio & pomegranate dressing
(GF/VEO)

Duck liver parfait, red onion, bacon jam, toasted brioche
(GFO)

Seared pigeon breast, Umbrian lentils, celeriac, pickled red cabbage & crispy pancetta
(GF/DFO)

Adnams gin cured sea trout
dill pickled cucumber, wasabi crème fraiche
(GFO)

MAINS

Crispy herbed polenta,
Caponata, truffle & goats' cheese
(GF/VEO/M)

28 day aged ribeye steak
triple cooked chips, confit tomato,
café de Paris butter
(GF)

Pan fried seabream
cockle, saffron and potato chowder
(GF)

Suffolk pork loin porchetta
pearl barley osso bucco & ceps
(Dietary?)

Roast hake fillet
sag aloo, cauliflower, pickled raisins
(GF)

DESSERTS

Dark chocolate terrine, salted caramel
(GF/V)

Sticky toffee pudding, toffee sauce, banana ice cream
(V)

Vanilla and buttermilk pannacotta, winter berry compote
shortbread crumble
(GF)

Trio of Mrs. Temples cheese, homemade chutney biscuits & grapes
(GFO)

Chili braised pineapple, lemon curd & coconut sorbet
(DFO/VEO/M/GF)

NIBBLES

Crispy calamari garlic aioli 4.50
Tempura gherkins with chili mayo / 4.50
Homemade breads with truffle butter / 4.50
Nocellera olives / 4

SIDES 3.50

Hand cut chunky chips
Italian house salad, truffle & parmesan
Winter seasonal greens , chili pangratatto
Roast new potatoes , garlic and Rosemary

GF – Gluten Free
GFO - Gluten Free option
N – Contains Nuts
DF – Dairy Free
DFO – Dairy Free option
V – Vegetarian
VE – Vegan
VEO – Vegan option