



3 Courses plus coffee - £52pp, Served 6-7.15pm

STARTERS

Winter squash, red pepper & lentil squash soup
harissa oil, Greek yoghurt

Duck liver & calvados parfait, toasted brioche
fig & pear relish

Whiskey cured oak smoked seatrout
charred cucumber, soda bread toast, wasabi crème fraiche

MAINS

Crispy herbed polenta
caponata, truffle & goats' cheese

35-day dry aged rib eye steak
rosemary fries, confit tomato, bearnaise sauce

Crisp whole lemon sole fillet
"Veronique" pomme anna

DESSERTS

Dark chocolate" rocky road "torte,
salted caramel, boozy cherries

Sticky toffee pudding, toffee sauce
rum & banana ice cream

Trio of British cheese, homemade chutney
biscuits & grapes

NEW YEARS EVE 2023

NIBBLES

Halloumi with tapenade mayo / 5

Tempura gherkins with chili mayo / 4

Garlic & herb focaccia & Tuscan olive oil, aged balsamic / 5

Nocellera olives / 4.5

SIDES

Chunky chips /4

Truffle & parmesan chunky chips/5

Italian house salad, salted ricotta/5

Winter seasonal greens, toasted almonds & chili /5

Roasted new potato, pesto butter /4

Truffle mac & smoked cheese / 6