

# NEW YEAR'S EVE

## sample menu

two courses £28.50 | three courses £36

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### starters

**MUSHROOM & LEEK ARANCINI** VG  
roasted garlic & roasted garlic & truffle vegan mayo

**BEETROOT CURED SALMON** GF  
crème fraîche, battersea fermented pickles & wild rocket

**PRESSED HAM HOCK**  
english mustard aioli, parsley

**ROSEMARY FOCACCIA** V  
baked locally, herb & sea salt butter

### main

**FLAT IRON STEAK** GF [3.5 supplement]  
cooked pink with pomegranate chimichurri & rosemary salt fries GF

**CUMBERLAND SAUSAGES & HERBED MASH**  
served with peas, tomato & onion gravy & topped with crispy sage

**VEGETABLE WELLINGTON** VG  
stuffed with roasted squash, spinach & seasonal vegetables

**BAKED COD LOIN**  
gnocchi, spinach, smoked haddock & parmesan cream, gremolata

**CHOICE OF BURGER SERVED ON A TOASTED BRIOCHE BUN**  
served with fries or chunky chips

- the house beef burger -
- buttermilk chicken burger -
- plant-based burger VG -

*pimp your burger...*  
**ADD BACON, CHEESE, VEGAN CHEESE, VEGAN BACON, JALAPENOS** 1  
**OR PULLED PORK** 2

### dessert

**STICKY TOFFEE PUDDING**  
with banana gelato & toffee sauce

**CHURROS** VG  
cinnamon sugar & chocolate sauce

**CHOCOLATE BROWNIE** V GF  
dark chocolate sauce, vanilla ice cream

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*If you suffer from any food allergy or intolerance, please make us aware so we can assist you*

*An optional 10% gratuity will be added to your bill, all of which is distributed to staff*