

New Year's Eve Dining

On The Table

Amuse-Bouche vg gf

Basket Campaillou Rye Bread
with caramelised shallot butter, sea salt v
vg option available – Olive oil & balsamic

To Start

Pan-seared Scallops
with chorizo & piquillo ragu, olive oil, fennel cress gf
Meat-free option available

Asian Fried Chicken
with soy, chilli & ginger glaze, sesame seeds & coriander cress

Chermoula Tenderstem Broccoli
charred broccoli stems with chermoula dressing and lemon & cumin yoghurt vg gf

Burrata & Smoked Piquillo Pesto
with olive oil and rock salt v gf

The Main Event

7oz fillet steak & King Tiger Prawn
topped with caramelised shallot butter, dressed leaves
served with thick cut chips gf 7.50 supplement

Steamed Seabass
with coconut & lemongrass cream, chilli braised pak choi,
coriander cress, served with basmati rice gf

Roasted Skin on Chicken
chorizo & piquillo ragu, 'nduja butter, olive oil, Aleppo chilli & fennel cress gf

Wild Mushroom Risotto
with crispy enoki mushrooms, baby spinach & truffle oil vg gf

Round Things Off Properly

Orange & Cointreau Crème Brulée
with a mulled wine Chantilly cream, shortbread crumble v
gf option available

Rich Chocolate Delice
served with a coconut & vanilla ice cream snowball v

Lemon & Raspberry Semifreddo
lemon & raspberry parfait with raspberry coulis, topped with raspberries vg gf

Bubbles at Midnight

Please speak to a team member before you order if you have any allergies or intolerances.

We cannot guarantee that any of our dishes are 100% allergen free.

v vegetarian | vg vegan | gf gluten free

Please scan QR code for our full allergen statement and dish information.

To check latest calories, please visit our website.



