

2018 NYE

Glass of bubbly on arrival

starters

Miso glazed aubergine with an Asian pickled vegetable salad (v/vg)

Roasted garlic, rosemary and white bean soup with cheesy toast

36hr smoked salmon with beetroot, apple and horseradish snow

Confit chicken, a chorizo and spring onion terrine, pickled red onion, bacon jam and toasted olive bread

mains

Chargrilled rib eye of beef, ox tail croquette, onion purée, baked potato gratin with a local ale gravy

Baked filet of cod with a parsley crust, lemon confit potato, scraps, mushy peas, pickled quails egg and a tartar sauce

Pan fried guinea fowl, slow cooked leg, leeks, woodland mushrooms, crispy gnocchi and a Madeira sauce

Tempura of smoked chilli rice, avocado, spring onion and lime salsa with a sweetcorn and herb salad (v/vg)

puddings

Milk and white chocolate cookie sandwich with cherry sorbet

Chilled lemon meringue soufflé with gingerbread ice cream

Duo of cheese, crackers, fruit chutney and frozen grapes

Coconut rice pudding with roasted pineapple and lime granita (v/vg)

SET MENU

2 courses £27

3 courses £34

with a glass of bubbly!

£10 deposit p/p

for tables of 8 and over



Our food is prepared in a kitchen where nuts and other allergens are prepared, ask if you need any advice.