NYE

3 course - 50pp

TIPPLE

GLASS OF CHAMPAGNE ON ARRIVAL

STARTERS

BBQ MONKFISH / grilled piquillo peppers, chimichurri (gf)

MUSHROOM PARFAIT / crispy mushroom, plum ketchup, focaccia crisps (vg, gfo)

LAMB CROQUETTES / romesco sauce, whipped feta, charred spring onion, mint crisp, harissa oil

BUTTERMILK CHICKEN / hot honey glaze, ranch dressing, pickles

MAINS

SLOWCOOKED BLADE OF BEEF / camembert creamed potato, bordelaise sauce, kale, parsnip crisps (gf)

WOOD FIRED COD / pan fried gnocchi, spinach & mushroom fricassee, chorizo butter sauce

WOOD FIRED AUBERGINE / tomato ragu, piquillo peppers, tenderstem, vegan ricotta, almond & sourdough crumb, (vg, gfo)

DRY AGED PICANHA STEAK / buttered cream potato, fine beans, tomato chutney, shallot, brandy & peppercorn sauce (gf)

FLAT IRON CHICKEN / crushed garlic new potato, wood fired tenderstem, wild mushroom & truffle cream (gf)

DESSERTS

AFFOGATO / baileys, vanilla gelato, biscotti crumb, chocolate sauce

BASQUE CHEESECAKE / pistachio crumb, shaved dark chocolate, honey

CHOCOLATE ORANGE TIRAMISU /

CHEESE PLATE / selection of British cheeses, mulled wine compote, whipped butter, crackers (gfo)

ASH.

DISHES MAY CHANGE DUE TO PRODUCT AVAILABILITY

v- vegetarian / vo - vegetarian option / vg - vegan / vgo - vegan option / gf - gluten free / gfo - gluten free option

PLEASE ASK THE TEAM FOR FURTHER ALLERGEN INFORMATION

A discretionary 10% service charge will be added to all tables, every penny is shared equally between the team.