

NEW YEAR'S EVE

3 courses £70

Please note the pub will close at 10.30pm for you to bring in the new year at home. Enjoy live musical entertainment throughout the evening from our saxophonist.

Pan seared king scallops, cauliflower textures, chorizo, coriander

Hand sliced smoked salmon, king prawns, pickled cucumber, crème fraîche, Marie Rose

Chicken liver parfait, chutney, toasted brioche

Tuna tartare, hash browns

Burrata, roast beetroots, candied walnuts, watercress, bramble dressing

Fillet of beef (served medium rare), dauphinoise potatoes, spinach, wild mushrooms, carrot purée, Madiera reduction

Wild halibut, tarragon potato rosti, spinach, samphire, lobster bisque sauce, tempura lobster tail

Garlic & thyme roast chicken breast, fondant potato, tenderstem broccoli, crispy bacon, sweetcorn puree, charred corn, chicken & tarragon sauce

Wild mushroom, stilton & spinach wellington, dauphinois potatoes, truffle hollandaise

Steak & lobster platter for 2 to share – Chateaubriand (served medium rare), whole lobster in garlic & chilli butter, field mushrooms, confit tomato, hand cut chips, Caesar salad, bearnaise sauce (£15 per person supplement)

Black forest trifle

Artisan cheese plate, chutney, celery, crackers

Sticky toffee pudding with toffee sauce, clotted cream ice cream

Tiramisu cheesecake, vanilla ice cream

Baileys crème brûlée, mini mince pie

