



2 Courses £40 / 3 Courses £46
(£20pp deposit – Payment in full
& Pre-Order by 1st December) 5-6pm off 8pm

New Years Eve – Early

Starters

Soup of the Moment (v)

Crispy French baguette

Crispy Chilli Beef Noodles

Hoi-sin, prawn crackers

Chicken & Duck Liver Parfait

Served with homemade brioche, chefs chutney

Whipped Goats Cheese (v)

Truffle honey, glazed and pickled beetroot, walnut crunch

Mains

Thai Chicken Curry

Sticky rice, mango chutney, poppadom

Steak Frites

Thinly sliced steak served pink, garlic butter, skinny fries, onion rings

Fillet of Seabream

Crushed new potatoes, tenderstem broccoli, lemon mussel cream

Peppered Sweet Potato & Mushrooms (v)

Sticky rice, fries, mixed greens

Desserts

Lemon Meringue Cheesecake

Lemon gel, lemon curd, Italian meringue, strawberry sorbet

Chocolate Brownie

Salted caramel toffee sauce, toffee ice cream

Side Orders

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|---------------------------|------|---------------------|------|
| Truffle Fries | 6.95 | Salt & Pepper Fries | 5.95 |
| Skinny Fries/Chunky Chips | 5.75 | Tenderstem Broccoli | 6.25 |
| Garlic Bread | 6.25 | Onion Rings | 6.25 |
| Side Salad | 6.25 | Cauliflower Mornay | 7.75 |
| Peas a la Francais | 6.95 | Garlic Bread Cheese | 6.95 |
| Creamed Leeks with Bacon | 5.95 | Sweet Potato Wedges | 6.75 |
| Sautéed Mushrooms | 5.95 | | |

A 10% Service charge will be added to all tables

ALLERGENS

Please ask a member of staff for more information. As we use shared equipment in a busy environment, some ingredients may not be suitable for those with severe allergies.