

..... **NEW YEAR'S DAY**

2 COURSES £35 | 3 COURSES £40

APPETIZERS

Citrus Cured Salmon

Mulled Wine Compressed Beetroot, Passionfruit
Buttermilk Dressing, Crispy Kale, Pickled
Cucumber, Fennel & Beetroot Cracker (GFA)(DFA)

Duck Liver Parfait

Miso Apple Purée, Toasted Brioche, Dukkah,
Apple & Grape Chutney, Spiced Duck Fat
Butter (GFA)(N)

Chicken Kyiv

Buttered Leeks, Cranberry Ketchup, Curry Sauce, Green
Oil

Roasted Celeriac Soup

Sultana & Pomegranate Dressing, Truffle Oil (VE)(GF)

ROASTS

Treacle Glazed Rump of Beef

Roast Potatoes, Pomme Purée, Seasonal
Greens, Honey Roasted Carrot, Yorkshire
Pudding, Bone Marrow Gravy (GFA)

12 Hour Braised Pork Belly

Roast Potatoes, Pomme Purée, Seasonal
Greens, Honey Roasted Carrot, Yorkshire
Pudding, Bone Marrow Gravy (GFA)

Pan Roasted Chicken Breast

Roast Potatoes, Pomme Purée, Seasonal
Greens, Honey Roasted Carrot, Yorkshire
Pudding, Bone Marrow Gravy (GFA)

Mushroom Wellington

Roast Potatoes, Pomme Purée,
Seasonal Greens, Honey Roasted
Carrot, Yorkshire Pudding, Savoury
Gravy (V)(GFA)

Rolled Cod Loin

Whipped Mash Potato, Buttered Leeks,
Artichoke Crisps, Mussel & Fennel Veloute
(GF)

Dry Aged Fillet Of Beef

Crispy Beef Short Rib, Hen Of The Wood
Mushroom, Parsley Emulsion, Beef Fat
Carrot, Bordelaise Sauce **+£10 Supplement** (DF)
(GF)

Signature 3 Meat Roast

Rump Cap, Pork Belly, Chicken Breast, Roast Potatoes,
Pomme Purée, Seasonal Greens, Honey Roasted
Carrot, Yorkshire Pudding, Bone Marrow Gravy
4.00 Supplement (GFA)

SHARING MAINS

All sharers are for two and are individually priced

16oz Chateaubriand

Roast Potatoes, Pomme Purée, Seasonal
Greens, Honey Roasted Carrot, Yorkshire
Pudding, Bone Marrow Gravy, Cauliflower
Cheese (GFA)
70.00

Signature 3 Meat Roast

Rump Cap, Pork Belly, Chicken Breast, Roast
Potatoes, Pomme Purée, Seasonal Greens,
Honey Roasted Carrot, Yorkshire Pudding,
Bone Marrow Gravy, Cauliflower Cheese
(GFA) 66.00

CHOOSE YOUR SIDES

Roast Potatoes 5.00 (GF)(DF)

Cauliflower Cheese 5.00

Whipped Confit Garlic Mash Potato 5.00 (GF)

Chargrilled Hispi Cabbage | 'Nduja Butter Sauce, XO 5.00

DESSERTS

**Chefs Selection Of 4
British Cheeses**

Served With Quince Gel, Grapes,
Tomato & Chilli Jam, Artisan
Crackers (GFA)

Sticky Toffee Pudding

Toffee Sauce, Clotted
Cream Ice Cream (V)

Saffron & Cardamon Posset

Hibiscus Compressed Cranberries,
Chai Gelato, Walnut Brittle (N)(GF)

**Bruléed Dark Chocolate
Brioche Bread & Butter
Pudding**

Pedro Jimenez Raisins, Cointrau
Creme Anglaise (V)

(V) - Vegetarian | (GF) - Gluten free | (GFA) - Gluten Free Available | (N) - Contrains Nuts | (DF) - Dairy Free | (DFA) - Dairy Free Available

Please make a member of staff aware of any allergies or intolerances when ordering.

A discretionary 10% service charge will be added to your bill.