

New Years Eve menu



to commence with...

- (VE)(V) SOUP OF THE DAY WITH WARMED BREAD 5.5
- (V) GOATS CHEESE & CARAMELISED RED ONION PARCEL 8.5
- LUXURY KING PRAWN COCKTAIL WITH BRANDIED MARIE ROSE 13
- ANTIPASTI PLATE, CURED MEATS, MANCHEGO, OLIVES & TOASTS 15 FOR 2 28
- (GF) SALT & PEPPER CHICKEN WINGS 8
- CRAB & PRAWN RAVIOLI WITH A CRISPY PRAWN 14
- CHICKEN LIVER PATE WITH TOMATO CHUTNEY & TOASTS 7.5
- (V) GARLIC MUSHROOMS , CHEESE FONDUE & CROUTONS 8
- MEATBALLS IN SPICY TOMATO SAUCE 10
- SALT & PEPPER CALAMARI 8
- (VE)(V) GARLIC BREAD 6
- (V) GARLIC BREAD WITH TOMATO & CHEESE 6.75
- (V) GARLIC BREAD & CHEESE WITH CARAMELISED RED ONIONS 6.75

the main deal...

- OUR FILLET OF BEEF WITH A PEPPERCORN SAUCE 32
- FILLET OF BEEF WITH BLACK PUDDING & CARAMELISED GOATS CHEESE 36
- FILLET OF BEEF WITH STILTON SAUCE & GARLIC MUSHROOMS 36
- CHICKEN FILLET WITH A GARLIC MUSHROOM CREAM SAUCE 24
- CRAB & PRAWN RAVIOLI WITH A CRISPY PRAWNS 25
- 6 HOUR LAMB SHANK, CREAMY MASH & HONEY GLAZED VEGETABLES 28
- GRILLED SALMON WITH BUTTERED VEGETABLES & GARLIC POTATOES 22
- SEABASS RED THAI CURRY WITH JASMIN RICE & PRAWN CRACKERS 23
- (V) VEGETABLE MOUSSAKA STACK WITH CHICKPEAS & FETA SALAD 15
- (VE)(V)(GF) MUSHROOM BOURGUIGNONNE WITH MASH POTATO & BUTTERED GREENS 16

the guilty pleasure...

- (V) STICKY TOFFEE PUDDING 7.5
- (V) STICKY GINGER PUDDING 7.5
- (V) FRESH BAILEY'S CHEESECAKE TOPPED WITH FARM FRESH ICE CREAM 9
- CRUNCHIE CHEESECAKE TOPPED WITH FARM FRESH ICE CREAM 7.5
- (V) 3 CHEESE BOARD WITH MIXED NUTS, SEASONAL FRUITS & BISCUITS 15
- (VE)(GF)(V) ORANGE, ALMOND & POLENTA CAKE WITH DAIRY FREE ICE CREAM 7.5
- (V) 'ICE QUEEN' OUR POSH ETON MESS 7.5
- (V) ARROGATO - ESPRESSO COFFEE WITH A SHOT OF LIQUOR & STRACCIATELLA ICE CREAM 9
- (VE) ARROGATO, A SHOT OF COFFEE, VEGAN ICE CREAM & A SHOT OF BAILEYS 'ALMANDA' ALMOND DRINK 9