

NEW YEAR'S DAY MENU

STARTERS

SEARED WILD ATLANTIC SCALLOPS on a bed of Mediterranean-style tomato risotto, drizzled with basil pesto +£3

DUCK PARFAIT† with pomegranate, apple & sultana chutney, blackcurrant curd and toasted ciabatta

CREAMY SAUTÉED PARIS BROWN & MIXED MUSHROOMS in a white wine cream, topped with garlic & rosemary pangrattato, served with bread for dipping (v) *Vegan alternative available*

SMOKED SALMON & KING PRAWNS with Devon crab crème fraîche, baby gem lettuce and ciabatta

GOURMET SOUP OF THE DAY served with warm rustic bread and Netherend Farm salted butter (v) *Vegan alternative available*

PANKO-BREADED BRIE served with an autumnal chutney (v)

MAINS

10oz RIB-EYE STEAK served with rustic thick-cut chips, roasted mushroom, confit tomato and parsley butter +£7.50

ROTISSERIE HALF CHICKEN with skinny fries, rich chicken gravy and aioli
Finished with your choice of flavour: truffle, BBQ or chipotle chilli

FRESHLY BATTERED LINE-CAUGHT COD & CHIPS Rustic thick-cut chips, pea purée and tartare sauce

CANDIED ROOT VEGETABLE BAKE Root vegetables and beetroot topped with pumpkin seeds, pine nuts & cranberries, served with a red cabbage & beetroot purée, Tenderstem® broccoli, cavolo nero & pesto (ve)

SEARED SALMON FILLET Pan-fried samphire, broccoli & baby spinach, confit tomatoes and fresh salsa
2228kj/531kcal

MAPLE-GLAZED ROTISSERIE PORK BELLY with a pulled pork & cider bonbon, roasted celeriac & Braeburn apple purée, Dauphinoise potatoes, Tenderstem® broccoli and a Bordelaise sauce *Add scallops +£4*

NOURISH BOWL Lentils, quinoa & crispy chickpeas, avocado, roasted cauliflower, ribbons of carrot & mooli, watercress and a slow-roasted tomato toast (ve) 2713kj/646kcal *Top with falafel (ve), chicken or prawns*

OUR DIRTY BURGER Prime beef burger with crispy bacon and lashings of cheese in a seeded bun, with beef dripping sauce, fries and pickles on the side *Vegan alternative available*

SIDES

HALLOUMI FRIES & SWEET CHILLI SAUCE (v) 4.95 **FRIES & AIOLI** (v) 3.75 **MAC & CHEESE** (v) 3.95
RUSTIC THICK-CUT CHIPS (v) 3.75 **TENDERSTEM® BROCCOLI, ASPARAGUS & GREEN BEANS** (ve) 3.95

DESSERTS

CRÈME BRÛLÉE served with home-baked sablé biscuits (v)

APPLE & BLACKBERRY CRUMBLE topped with a Demerara sugar crumb, served with stem ginger ice cream or vanilla custard (v) *Vegan alternative available*

WARM HOME-BAKED CHOCOLATE BROWNIE with Belgian chocolate sauce and Bourbon vanilla ice cream (v)

BRITISH CHEESE BOARD Cricketer Extra Mature Somerset Cheddar, Cotswold Brie, Colston Bassett Stilton & Norfolk Mardler goat's cheese with savoury biscuits, grapes, celery and chutney (v) +£2

Our food and drinks are prepared in food areas where cross-contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know **before booking and at the time of your visit**. Please refer to our allergen information at the time of your visit to check for changes. Full allergen information will be available from early November to allow you to confirm your booking.

The information available is, to the best of our knowledge correct, however, it is subject to change between the time of advance booking and the time of dining.

†Contains alcohol. (v) = made with vegetarian ingredients, (ve) = made with vegan ingredients, however some of our preparation and cooking methods could affect this. The nutritional information for our menu is provided as a guide. It is calculated using average values and is based on a typical serving size.