

New Year's Eve

Three Courses £36

Starters

Carrot & Ginger Soup; Sourdough Croutons, Coriander & Crème Fraiche (V/VER/GFR/DFR)

Chicken Liver Pâté, Pear & Brandy Chutney, Toast (GFR)

Charred Aubergine; Babaganoush, Labneh, Pomegranate & Preserved Lemon (V/VER/GFR/DFR)

Shredded Hoisin Duck; Chinese Pancakes, Cucumber & Spring Onion

Smoked Haddock Croquettes; Sauce Gribiche & Charred Lemon

Mains

Chicken Kiev; Hasselback Potato, Stem Broccoli, Bacon Crumb, Parmesan & Ceasar Dressing

Sirloin Steak; Field Mushroom, Vine Tomato, Peppercorn Sauce & Handcut Chips (GFR/DFR)*

*£5 Supplement on Sirloin Steak

Beetroot Wellington; Mustard Mash, Roasted Carrot, Mushroom & Truffle Gravy (V/VER/DF)

Roast Pork Belly; Pommes Anna, Black Pudding, Cider & Caper Cream Sauce (GFR)

Roast Salmon; Pea & Mint Risotto & Crispy Leeks (GF/DFR)

Desserts

Lemon & Blackberry Cheesecake; Ginger Biscuit Base & Ginger Syrup

Sticky Toffee Pudding; Salted Caramel Sauce & Rum Raisin Ice Cream

Arancini Tiramisu; Crispy Coffee Rice Balls, Sweet Wine & Mascarpone

Vegan Popcorn Pannacotta; Miso Caramel & Passionfruit (VE/GF/DF)

Selection of 3 British Cheeses; Frozen Grapes, Chutney & Crackers (GFR)

Served New Year's Eve from 5-9pm in our secluded upstairs river-view restaurant. Bookings Essential 01952 432 901

V- Vegetarian | VE- Vegan | VER- Vegan Upon Request | GF- Gluten Free | GFR- Gluten Free Upon Request
Please ask staff about allergens if unsure
Please make staff aware if a dish need to be Vegan beforehand.
A Discretionary 10% Service Charge is applied to Bills, please let us know if you would like this removed.
100% of Service Charge goes to Staff. Thank You