
NEW YEAR'S EVE MENU

3 COURSES & PROSECCO £89.95

STARTERS

MINISTRONE SOUP [VG]

Root vegetables, potatoes, tomatoes, pesto & toasted focaccia

BETROOT CURED SALMON

Lemon ricotta & chives on toasted ciabatta

ANTIPASTI

Italian cured meats, buffalo mozzarella, sundried tomatoes & olives

DUCK & CHICKEN LIVER PÂTÉ

Sherry infused pâté, red onion chutney & toasted ciabatta

MAINS

ALL MAINS SERVED WITH ROSEMARY POTATOES & SAUTÉED KALE

CORN FED CHICKEN BREAST

Pancetta, onions, spinach & thyme

SLOW COOKED DUCK LEG

Butter bean stew & orange gremolata

ROASTED COD FILLET

Fennel, olives, capers, tomato & basil broth

BRITISH 8OZ SIRLOIN STEAK

Red wine sauce

WILD MUSHROOM TORTELLINI [VG]

Smoked mozzarella, thyme, breadcrumbs & pecorino

PUDDINGS

CHOCOLATE BROWNIE [VG]

Jude's salted caramel ice cream

PANETTONE PUDDING [VG]

Cinnamon custard & amaretti biscuits

POPPY SEED POLENTA CAKE [VG]

Winter berries & crème fraîche

CLEMENTINE CHEESECAKE [VG]

Pomegranate, mint & whipped cream



[VG] SUITABLE FOR VEGETARIANS.

Due to the presence of nuts and gluten in some products in the kitchen there is a small possibility that nut and gluten traces may be found in any menu item. A discretionary service charge of 12.5% will be added to your bill. Our tronc service charge is to benefit the team that looked after you today. Thank you from the team.