

New Year's Eve Menu

£55pp

pre order required 10 days before the event

All seated latest 8pm

Curried roast cauliflower soup, chestnut gremolata, toasted sourdough (vg)

Orange & fennel crusted venison carpaccio, apple & kohlrabi remoulade

Baked South Coast scallops in the shell, samphire, clementine & garlic butter

Jerusalem artichoke & truffle tart, pickled walnuts, chestnut gremolata (vg)

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West Country 28 day aged sirloin of beef, pigs in blankets, horseradish sauce

Salt baked beetroot & wild mushroom Wellington, celeriac purée, Brussels tops, red onion gravy (vg)

Pan roast halibut suprême, Jerusalem artichoke, girolle mushrooms, samphire, Champagne butter sauce

Venison, port & bayleaf pie, crushed winter roots, Brussels tops, gravy

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Apple, fig & chestnut crumble, vanilla ice cream

Sticky toffee pudding, salted caramel ice cream,

Blue cheese, Bramley apple & onion chutney, figs, celery, seeded crispbread

Vegan chocolate brownie, vanilla ice cream (vg)

Before you order your food and drink, please inform a member of staff if you have a food allergy intolerance.

We're proud championing British farmers and producing fresh food sustainably

**please note that fries might be cooked in the same fryer as non-vegan products*