

## New Year's Eve ~ Dinner Menu

### Time to Celebrate

Bel Canto Prosecco 125ml £7.50, Bottle £29.95 ~ Romeo & Juliet Rose Prosecco, Bottle £29.95

Don't forget to pre-order your bottle of fizz for midnight!

### Starters

Cream of Mushroom Soup, Truffle Oil, Finger Toast *v, gfa*

Shredded Crispy Duck, Red Onion & Cucumber in Baby Gem Pockets, with Hoisin Sauce Dressing £9.50

Tiger Prawn Cocktail, Marie Rose Sauce, Wholemeal Bread £8.95

Duck Liver & Pork Pate with Orange & Cognac Liqueur, Melba Toast, Caramelised Onion Chutney £8.50

Breaded Garlic Mushrooms, Rocket Leaves, Chilli Mayo £7.95 *v*

### Main Courses

28-day aged 8oz Rib Eye Steak, Triple Cooked Chips, Sauteed Mushrooms, Roasted Tomato £27.95 *gf*

*Au Poivre (peppercorn) Sauce £2.50, Home-Made Onion Rings £3.95*

Pork Loin Chop with Crackling, Roasted Baby Potatoes, Tenderstem Broccoli & Pork Gravy £19.95 *gf*

Beer Battered Cod & Triple Cooked Chips, Chip Shop Mushy Peas, Tartare Sauce £18.95 *gf*

Roast Sirloin of Beef, Roasted Baby Potatoes, Tenderstem Broccoli & Red Wine Gravy £22.95 *gf*

Salmon En Croute (in a cheddar cheese & spinach sauce), Roasted Baby Potatoes & Tenderstem Broccoli £18.95 *gf*

Beetroot & Butternut Squash Wellington, Roasted Baby Potatoes & Tenderstem Broccoli £17.95 *v, vg*

### Sides

Braised Red Cabbage £4.95, Julienne Carrots with Parsley Butter £4.95, Triple Cooked Chips £5.95

### Puddings

Treacle Sponge Pudding £7.95 *v* ~ Sticky Toffee Pudding £8.95 *v* ~ Chocolate & Orange Tart *v, vga, gf*

*Choose Vanilla Ice Cream or Custard*

An optional 10% gratuity will be added to your bill

*gf=gluten free    v=vegetarian    vg=vegan    vga=vegan available    Caution: Any dish may contain traces of nuts and seeds*