NEW YEAR'S EVE

Three courses 75

STARTERS

Our starters served with rustic bread can be swapped to a gluten-free seeded roll

Chicken Liver & Fig Parfait* Pear & ginger chutney, rustic bread

Baked Camembert (v) Plum & sloe chutney, rustic bread

Port & Cheddar Mushrooms* (v) Rustic bread

Pan-Fried Wild Scallops Artichoke purée, smoked pancetta, samphire

Orange & Fennel Smoked Salmon* Lemon & dill mayonnaise, orange dressing

MAINS

21 Day-Aged 10oz Ribeye Steak* Red wine caramelised onion, triple cooked chips. Choose from peppercorn*, Stilton & white Port* or beef dripping sauce

Braised Ox Cheek* Brown butter mash, smoked pancetta, baby onions, beef dripping sauce

21 Day-Aged 16oz Chateubriand For Two* Red wine caramelised onion, triple-cooked chips, and your choice of two sauces from peppercorn*, Stilton & white Port* or beef dripping sauce

Pan-Roasted Halibut* Brown shrimp, baby potatoes, green beans, samphire, shallots

Pork Tomahawk & Scallops* Pan-fried scallops, brown butter mash, greens, caramelised shallots, Bordelaise jus

British Half Rotisserie Chicken* Porcini Madeira & thyme sauce, crushed baby potatoes, green beans

Roasted Cauliflower (ve) Tenderstem® broccoli, coconut yoghurt, baby potatoes

SIDES

Halloumi Fries (v) 6.95 / **Onion Rings (v)** 5.95 / **Sautéed Greens (ve)** 5.50
Triple-Cooked Chips 5.50

DESSERTS

Blackberry, Plum & Ginger Crumble (v) (vgo) Vanilla custard

Cheese & Biscuits (v) Taw Valley Cheddar, Gilot Camembert, Goat's cheese, pear & ginger chutney

Millionaire's Chocolate Fondant Oreo® crumb, honeycomb, toffee sauce, Bourbon vanilla ice cream

Cointreau Crème Brûlée* (v) Home-baked sable biscuits

Tiramisu* (v) Bourbon vanilla ice cream, shot of espresso

If you have a food allergy, dietary requirement, or a question about our ingredients, please speak to a member of our staff before you place your order (before booking and at the time of your visit). Our menu descriptions do not include all ingredients or allergens. Full allergen information will be available from early August to allow you to confirm your booking. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. Please speak to a member of our staff at the time of your visit to check for changes.

(v) = made with vegetarian ingredients, (ve) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. (vgo) = vegan alternative available on request.*Contains alcohol. Fish dishes may contain small bones. Weights stated are approximate uncooked weights. Live nutrition information is available online. All items are subject to availability.