

Menu for New Year's Eve and New Year's Day

Starters

Tomato and Basil Soup – snipped chives and herb oil (V, VG, GF) **£7.95**

Chicken Liver Parfait – red onion marmalade, toasted brioche,
shoots and herb oil (ask for GF) **£9.25**

Textures of Beetroot – pickled, marinated and roasted served with whipped feta cheese,
crystallised walnuts, balsamic glaze (V, VG, GF) **£8.95**

Hot Smoked Salmon – caramelised cauliflower chowder, pickled cucumber,
roasted cauliflower, pea shoots (GF) **£11.50**

Chicken and Ham Pancake – baked with cream and cheese **£10.50**

Mains

Deep Fried Fillet of Scottish Haddock – minted mushy peas,
malt vinegar jam, chips, tartare sauce and lemon (ask for GF) **£19.50**

Roast Norfolk Chicken Breast - creamy garlic mashed potato, roasted carrot
and carrot purée, buttered savoy cabbage, madeira jus (GF) **£19.95**

Pan Fried Loch Duart Salmon – sautéed sprouts and bacon,
chargrilled stem broccoli, new boiled potatoes, veal jus (GF) **£21.00**

Chargrilled Pork Chop, bubble and squeak, roasted apple,
chargrilled spring onion, confit belly pork, cider jus (GF) **£18.95**

Risotto Milanese – a risotto delicately flavoured with saffron,
finished with wild mushrooms, crispy kale and herb oil (V, VG, GF) **£17.00**

Desserts

White Chocolate and Mandarin Cheesecake –
poached mandarins and gel, vanilla syrup and ice cream, almond crumb **£9.25**

Triple Chocolate Brownie – raspberry textures, chocolate soil **£9.95**

Creamy Lemon Posset – orange gel, crisp, jelly and crumb, micro lemon balm (GF) **£8.95**

A Selection of Ice Creams – 3 scoops from our selection **£7.50**

Duo of Cheese - chutney, crackers, grapes, butter and celery (ask for V) **£9.25**