

New Years Eve Menu

4 course menu £125 per person *(no children under 12 years of age)*

pre order & full payment required by 20th of December to secure your booking. live music & DJ until late to see in the new year.



first course

homemade bread & olives

tomato & onion focaccia, marinated nocellara olives, sun dried tomato pesto, feta & red pepper dip

second course

miso poached giant shrimp *(gf available)*

sous vide giant shrimp with miso glaze, ginger & lime mayonnaise, sesame, marinated tomatoes, seaweed croute

seared fillet of beef carpaccio *(gf available)*

stoddart's beef fillet carpaccio, blue cheese & truffle cream, pickled & crispy shallots, garlic crisps, winter truffle

goats cheese & beetroot arancini *(v)*

textures of beetroot, parmesan crisps, beetroot ketchup, whipped goats curd, local honey, celery cress

roast onion squash & lentil dhal *(vegan, gf available, also available as a main course)*

curried lentil dhal, spiced hazlenut crumble, slow roast onion squash, chapati, cucumber & mint yoghurt

main course

line caught halibut fillet & langoustine tails

pan fried halibut fillet, butter roasted langoustine tails, lobster & champagne butter sauce, citrus dressed fennel, buttered leeks, broad beans, chive oil (gf available)

tasting of stoddart's angus beef

treacle cured beef fillet, slow cooked glazed beef short rib, beef dripping roasted carrot, brioche & onion crumble, beef dripping jus, pickled onion rings, duck fat potato terrine, caramelised shallot puree (gf available)

coal roasted celeriac & winter truffle

truffled mushroom & barley ragu, celeriac jus, hazlenut cream, salt & vinegar kale crisps (v, gf available, vegan available)

650g dry aged, grass fed Stoddart's chateaubriand *(for 2 to share, served pink)*

served with peppercorn sauce, grilled mushroom & tomato, truffle & parmesan fries & watercress (gf)

large brixham dover sole & brown shrimp butter

served on or off the bone with brown shrimp, anchovy butter, samphire, pot of vegetables & new potatoes (gf)

dessert

coconut panna cotta

lime tuille, mango gel, mango sorbet, caramelised white chocolate, white chocolate aero (v)

snicker tartlet

dark chocolate creameaux, peanut butter parfait, honeycomb, salted caramel, caramelised cream ice cream (v)

cheese board

stilton, lancashire bomb, baron bigod, snowdon chilli cheddar, truffle honey, quince, fig jam, crackers (gf available)