



NYE dinner set menu - 3 courses for £89

3 course set menu & Eivissa Sounds DJ set till late, bar open until 1am
(No children under 12 years old, Early sit only £75pp sitting from 5:30pm - 6:30pm)

nibbles

padron peppers *grilled peppers, maldon sea salt, buttermilk aioli* (gf,ve,dfa,va) 7.5
rosemary focaccia *with our famous whipped marmite butter* (ve,dfa) 6.5
nocellara olives *garlic, rosemary, chilli & lemon marinade* (ve,vg,gf,df) 5

starter

salt baked celeriac *ricotta, candied pecans, truffle & celeriac puree, pomegranate, cranberry gel* (ve,va,gf,dfa)
dry aged scottish beef tartar *watercress emulsion, confit egg yolk, potato rosti* (gf,df)
shetland scallops *pickled onion ring, truffle celeriac puree, chicken crumble, chicken butter sauce*
roast butternut squash soup *pine nut & pistachio granola, herb oil, focaccia* (df,vg)
bolognese arancini *italian winter truffle, aged parmesan, truffle mayonnaise*
dry aged beef short rib *croquette beef dripping jus, spinach puree, pickled onion ring*
thai fish cake *red thai sauce, shaved fennel salad, pickled chilli, citrus dressing* (df)

main course

wild stone bass fillet *roasted brown crab veloute, white devon crab meat, samphire, braised fennel, fish cake*
whole cornish sole *champagne veloute, steamed shetland mussels, sea herbs, salmon caviar* (gfa)
250g dry aged black angus sirloin steak *sautéed mushrooms, tomato, onion rings, choice of sauce, fries* (gfa)
chestnut mushroom risotto *confit leeks, sautéed mushrooms, winter truffle, pea shoots* (gf,vg,df)
truffle burger *raclette, crispy onions, pickle, fig jam, truffle mayo, truffle fries* (gfa,dfa)
spiced pasta alla vodka *fresh pasta, tomato vodka sauce, basil, chilli, parmesan* (ve,dfa,va)
treacle glazed fillet of dry aged beef *roscoff onion, pomme fondant, celeriac puree, spinach puree, bordelaise jus* (gfa)

sharing upgrades

chateaubriand for two - 9.5 *per person* 1.2kg rib of beef for two "cote de boeuf" - 12.5 *per person*
500g australian wagyu rib eye sharing steak for two BMS 5+ GOLD, F1 chocolate fed wagyu - 29.5 *per person*
1.2kg wagyu tomahawk for two UK golden herd heritage wagyu, supreme marbling & flavour - 39.5 *per person*

additional sides

chicken salt fries (gf,df) house salad (gfa,ve,va,dfa) onion rings (ve,va,df,gf) mushrooms (gf,ve) green vegetables (gfa,ve,va,dfa) **all 6.5**
broccoli & cauliflower cheese (ve) braised carrots, nduja, buttermilk, chives (gfa,dfa) mac & cheese (ve) **all 7.5**
truffle & parmesan skinny fries (gf,ve) truffle & parmesan mash (ve,gf) truffle macaroni & cheese (ve) **all 12.5**
brandy & peppercorn sauce - blue cheese sauce (gf,ve) - bordelaise sauce (gf) - red wine jus (gf,df) **all 2.5**

desserts

dp sticky toffee pudding *our classic toffee pudding, toffee sauce, vanilla ice cream* (gf)
rich chocolate fondant *salted caramel ice cream, salted caramel sauce*
cheese selection *baron bigod brie, lancashire bomb, stilton, crackers, fig chutney, quince*
sicilian lemon sponge pudding *served with crème anglaise, sicilian lemon honey* (gf)
honey & white chocolate brioche *honey roasted brioche, white chocolate ice cream, caramel*
classic apple tarte tatin *caramelised apples in sweet puff pastry, vanilla ice cream* (va,dfa)