NEW YEAR'S



EVE

NIBBLES

Bread and Oil (GF on Request) £4.00 Olives and Pimentos (V)(GF) £5.00

Balsamic | Olive oil

Halloumi Fries & Sweet Chilli Sauce 66.00 Duo of Hummus (V)(GF on Request) £7.50

Flatbread

Charcuterie Sharing Board

Baked camembert | Parma ham | Pimento peppers | Olives | Toasted olive bread Balsamic vinegar | Olive oil

£22.50

MAIN COURSE

Duo of braised beef £21.00 Roasted butternut squash & £18.00 Beef Daube & Red wine braised Beef Shin | thyme risotto

Watercress Creamed Potatoes | Roasted Root
Vegetables | Rich Beef Jus (GF on request)

Baked Jeruselum Artichoke | Italian Cheese Crisp (V)

Vegan Burger (Ve) £14.50 House-made Chicken and Leek Pie £16.50 Sundried tomato chutney | Crunchy slaw House chips | Seasonal green vegetables | Gravy

Sundried tomato chutney | Crunchy slaw House chips

8oz Welsh Celtic Pride Butchers £16.50 Burger

Melted cheddar cheese | Sweet cured streaky bacon | Coleslaw | House chips | Onion rings

Hand Battered Cod and Chips £16.50

(GF on request)

Mushy peas | Tartare sauce | Lemon wedge

DESSERTS

Panache of Ice Cream (V)(GF) £7.00

Mixed ice cream | Summer fruits | Marbled chocolate shards

Ginger, Rhubarb & White Chocolate Cheesecake(Ve) (GF) Red berry coulis | Fresh fruits

£10.00

£8.50

Dark chocolate & mint terrine

Chantilly Cream & Hazelnut Tuille's