



NEW YEAR'S EVE LUNCH

Starters

✓ **Roast Parsnip & Maple Syrup Soup** *gf*
toasted bloomer bread and whipped herb butter

✓ **Southern Fried Cauliflower** *ve gf*
sweet and sour dipping sauce

Chicken Croquette Caesar Salad
fried anchovies, cherry tomatoes and parmesan

Smoked Scottish Salmon *gf df*
roasted beetroot and dill emulsion

Potted Smoked Ham Hock
pickled silverskin onions, cauliflower florets and toasted brioche

Crispy Calamari *gf*
courgette and basil salad and sweet chilli aioli

✓ **Vegan Chilli Nachos** *ve*
smashed avocado, pickled chilli and smoked apple wood plant-based cheese

3 COURSES
£34.95 ADULT
£15.95 CHILD

Mains

Roast Striploin of Beef *gf*
rosemary roast potatoes, Yorkshire pudding, braised red cabbage, glazed carrots, market vegetables and beef gravy

✓ **Nut Roast** *gf*
rosemary roast potatoes, Yorkshire pudding, braised red cabbage, glazed carrots, market vegetables, onion and date gravy

8oz Ribeye Steak *gf* (£6 supplement)
triple cooked chips, peppercorn sauce and Caesar salad

Grilled Norwegian Sea Trout *gf*
parmesan and truffle polenta, tomato ragu and roasted broccoli

Roasted Corn Fed Chicken Supreme
peanut crumble, pomme puree, grilled tenderstem broccoli and butter chicken sauce

Slow Roasted Woodview Farm Pork Belly
dauphinoise potato, braised red cabbage, pear and mustard cream sauce

Roast North Atlantic Cod (£4 supplement)
potato and onion hash, sautéed spinach, cavolo nero and hazelnut pesto

✓ **BBQ Spiced Sweet Potato Burger** *ve*
red onion, gherkin, beef tomato, plant-based mayonnaise and french fries

Desserts

✓ **Crème Caramel** *gf* - apricot, almond and vanilla

✓ **Dark Chocolate & Coffee Mousse** *gf* - salted caramel drizzle

✓ **Lemon Posset** - fennel biscotti and raspberry gel

✓ **Vegan Sticky Toffee Pudding** *ve* - plant-based toffee sauce

✓ **Banana Soufflé** *gf* - peanut butter gelato and caramelised white chocolate

✓ **Cheese Board** (£2 supplement) - biscuits, celery, grapes and house chutney

✓ **Selection of Ice Creams & Sorbets** - available upon request

Please notify us with your pre-order and any food or drink allergies/ intolerances.
An optional 10% gratuity will be added to your bill and distributed to all staff on duty.

Menu choices must be booked in advance.