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STARTERS

Sweet Chilli Pork Belly served with pickled radish. (GF)

Baked Camembert with onion marmalade and crusty bread. (V, GFA*)

French Onion Soup topped with mature cheddar croûte. (GFA*)

MAINS

Carvery – A selection of 3 locally sourced meats, served with a minimum of 5 seasonal vegetables, plus roast potatoes, Yorkshire puddings, stuffing and gravy. (VA^*, VeA^*, GEA)

Seared hake & crushed new potatoes, served in a tomato butter sauce and basil oil. (GF)

80z fillet steak served with roasted baby onion & mushroom red wine sauce, sauteed tender stem broccoli and truffle & parmesan fries. $(\pounds 3 \text{ supplement}) (GFA^*)$

Sweet potato, butternut squash and chickpea curry with steamed rice, mango chutney and poppadom. (V, Ve, GF)

DESSERTS

Cherry Bakewell served with vanilla ice cream. (GF)

Sticky toffee pudding with warm toffee sauce and custard. (V, GF)

Brownie smash sundae. (V, GF)

If you have a food allergy, please let us know before ordering. Full allergen information is available on request.

V = Vegetarian, VA = Vegetarian Available, Ve = Vegan, VeA = Vegan Available, GF = Gluten Free, GFA = Gluten Free Available

*There may have to be some small changes to your dish, but it will still be delicious.

Our meat and fish dishes may contain small bones.

PRE ORDER

No. of people: Date of party:	/ .	••••	/	23	Т	im	e:	••••	. :	
Company name:										
3 courses £45 per Person 3 course meal, live music and fireworks at midnight.										
Available from 6pm on 31st December	Sweet Chilli Pork Belly	Baked Camembert	French Onion Soup	Carvery	Seared Hake	80z Fillet Steak	ry	Cherry Bakewell	Sticky Toffee Pudding	Brownie Smash Sundae
Main Menu Choices NAME		Bak ARTI	, .	Car		zos INS	Curry	_	Stic	