

NEW YEARS EVE MENU

£89.00

UPON SEATING

Choose from

Apple Cinnamon Old Fashioned

*Jack Daniels Tennessee apple, still apple cider,
angostura bitters & cinnamon*

Glass Of Champagne

Palmer & Co Brut Reserve

Pulled Short Rib Scones

Parmesan scones filled with pulled beef short rib

APPETIZERS

Tuna & Cucumber Tartare

*Citrus wasabi dressing, soy marinated egg yolk,
mixed sesame, avocado cream & lotus crisps*

Burrata & Roast Golden Beets

*Watercress pesto, pickled candy beetroot,
multi-seed toast (v)*

Roasted Spiced Baby Aubergine

*Red quinoa, broad bean & cherry tomato salad,
with chimichurri mayo (ve)*

Classic Prawn Cocktail

*Norwegian cold water prawns in a creamy marie
rose sauce, bloody mary ketchup, gem lettuce,
avocado, togarashi & multiseed bread*

Potted Taylor's Port & Chicken Liver Pâté

*Caramelised onion chutney, buttermilk
& beef dripping scones*

P R I M E

STEAK & GRILL

STEAK

Steaks come with a selection of sides for the table

Beer Battered Onion Rings with House bbq Sauce (v)

French Fries (v) Creamed Spinach (v)

Heritage Tomato & Onion Salad (v)

Large Sirloin

350g

*Rich in marbling, with just the right
amount of fat to give exceptional
flavour*

Bone in Rib Eye

350g

*Bone in for an extra depth of flavour
& larder trimmed for exceptional
quality*

Prime Fillet

200g

*The most tender cut of beef, full of
flavour & exceptionally lean*

Steak Sauces

*Peppercorn
Port & mushroom*

*Béarnaise
Stilton & parsley*

*A 10% service charge is added to the bill. All gratuities go
directly to our staff. (v) = Vegetarian dish*

OTHER MAINS

Brick Grilled Marinated Half Chicken

*Served boneless with salsa verde, french fries,
watercress & burnt lemon*

Sesame Seared Tuna

*Celeriac puree, sautéed green peas,
lobster reduction*

Pumpkin & Sage Tortelloni

*Creamed squash & mascarpone, chilli,
garlic, toasted ricotta, almond flakes,
crumbled amaretti (v)*

DESSERTS

Chocolate Fudge Brownie

*Roasted marshmallows, chopped hazelnuts, toffee
sauce, Madagascan vanilla ice cream*

Raspberry & Lemon Cheesecake

*Crumbled shortbread, raspberry ripple ice cream,
white chocolate crisps, lemon curd drizzle*

Warm Pecan Pie

*Brown butter, sea salt & bourbon maple drizzle,
crushed toasted pecans & vanilla ice cream*

Cheese & Biscuits

*A selection of artisan British cheeses with quince
jelly & Thomas Fudge's crackers*

AFTER DINNER DRINK

Choose From

*Slane Irish whiskey, LBV Port, Quinta do Crasto,
Bacardi Anejo Cuatro, Janneau VSOP Armagnac,
Hennessy Fine de Cognac*