

New Year's Eve Menu

3 course set menu & a bottle of Moët & Chandon
Champagne for two to share

Starters

BUTTERNUT SQUASH, ROSEMARY & SAGE SOUP (ve) House pesto, toasted focaccia

CHICKEN LIVER & FIG PARFAIT* Cherry amaretto compote, candied seeds, toasted bread

PAN-FRIED WILD SCALLOPS* Crispy prosciutto, thyme velouté, capers, artichoke crisps

HIMALAYAN SALT-CHAMBER AGED SMOKED SALMON Yuzu & lime aioli, tomato & spring onion salsa

PORT & CHEDDAR MUSHROOMS* (v) Toasted rosemary & sea salt focaccia

RACLETTE CHEESE FONDUE FOR TWO (v) Spiced honey, sunflower & pumpkin seeds, artisan breads. For two to share

Mains

SLOW-COOKED BRITISH PORK BELLY & SCALLOPS

Roasted apple ketchup, dauphinoise potato, Tenderstem®
broccoli, glazed carrot, rich gravy

30 DAY-AGED 10OZ RIB-EYE STEAK Juicy in texture and
bursting with flavour, recommended medium. Served with rustic
thick-cut chips, caramelised Roscoff onion, sautéed mushrooms,
parsley butter

OUR DIRTY BURGER* Prime beef patty, bacon jam, lashings
of Raclette cheese, slow-cooked pulled beef, baby gem lettuce,
tomato, burger sauce, fries, pickles, beef dripping sauce

PAN-FRIED HALIBUT Preserved lemon & prawn butter,
capers, tomato & spring onion salsa, lemon gremolata
baby potatoes

BRITISH HALF ROTISSERIE CHICKEN Smoked garlic
aioli, skin on fries, rich gravy. Finished with: BBQ or spiced honey

SAUTÉED MUSHROOM RISOTTO* (ve)
Balsamic tomatoes, artichoke crisps, sticky pickled dates

28 DAY-AGED 16OZ CHATEAUBRIAND FOR TWO

Decadent, tender cut from the thickest part of fillet.
Recommended medium rare. Served with rustic thick-cut chips,
caramelised Roscoff onion, sautéed mushrooms, parsley butter.
Includes your choice of two sauces from peppercorn*,
béarnaise* or beef dripping

PLANT-BASED BURGER* (ve) Vegan patty, Violife melting
mature slice, red pepper & olive tapenade, baby gem lettuce,
house salad, pickles

Desserts

VANILLA POACHED PEAR (ve) Raspberry sorbet, sweet crumb, chocolate sauce

HOME-BAKED VALRHONA CHOCOLATE BROWNIE (v) Amaretti biscuit crumb, chocolate sauce, Bourbon vanilla ice cream

CHEESE & BISCUITS (v) Taw Valley Cheddar, British Stilton, Jacquin Buchette goats cheese, hedgerow chutney

OUR CHOCOLATE BOMB* (v) Toffee sponge, caramelised banana, Bourbon vanilla ice cream, whipped cream,
warm dulce de leche sauce

SPICED PINEAPPLE DOME (v) Coconut sorbet, sweet raspberry crumb, viola

TRIO OF MINI DESSERTS FOR TWO (v) Home-baked Valrhona chocolate brownie, Callebaut white chocolate crème brûlée,
Sicilian lemon tart. For two to share

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available for you to use on the food section of our website or on our Glass Onion app. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. Please refer to our allergen information at the time of your visit to check for changes.

(v) = made with vegetarian ingredients, (ve) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. *Contains alcohol. Fish dishes may contain small bones. Weights stated are approximate uncooked weights. All items are subject to availability.

Join us for an
**Utterly
Sparkling**

NEW YEAR'S EVE