



NEW YEAR'S EVE DINNER MENU



STARTERS

CONFIT PORK BELLY

Butternut Squash, Pickled Pear, Crackling, Jus (GF) (DF*)

BETROOT CURED TROUT

Orange & Pomegranate Salad, Lime Gel, Watercress

VEGGIE NDUJA ARANCINI

Citrus Aioli, Parmesan

MAINS

AGED RIB EYE

Triple Cooked Chips, Confit Tomato, Tempura Langoustine, Chimichurri

CORN FED CHICKEN BREAST

Smoked Pancetta, Petit Pois, Potato, Baby Gem, Chicken Jus

HAKE LOIN

Chorizo & Red Wine Butterbean Cassoulet, Pangratta

WILD MUSHROOM RISOTTO

Confit Leeks, Slow Cooked Egg, Chive Oil

DESSERTS

COCONUT & LIME CHEESECAKE

Mango, Passionfruit & Pineapple Salad, Mango Sorbet

XOCO CHOCOLATE TART

Salted Caramel, Milk Ice Cream

CHEESE BOARD (TO SHARE)

Selection of South West Cheese, Quince, Celery, Damsel Biscuits

(V) - Vegetarian, (V*) - Vegetarian option available (VG) - Vegan, (VG*) - Vegan option available
(GF) - Gluten free available, (GF*) - Gluten free option available (DF) - Dairy free, (DF*) - Dairy free option available

*Menu subject to change. Please advise the team of any intolerances or allergies.
Whilst we will advise on dish ingredients, we cannot guarantee against traces or any cross contamination throughout the kitchen*