

# *New Years' Day*

£32.00 per person

## *Starters*

Cream of white onion cider and sage velouté, gruyere cheese toastie Gl, M, Ce, SD  
Crispy cod cheek, pea and mint purée, warm tartar sauce, straw fries F, Gl, M, SD, Ce  
Corned beef brisket and potato hash, poached free range Legbar hens' egg, our own  
brown sauce SD, E, Ce  
Toasted sourdough, wilted kale, roasted Portobello mushroom, double barrel cheese  
rarebit, tomato and thyme jam v Gl, M, Mu, E, SD

## *Mains*

Roast sirloin of beef, roast potatoes, confit carrot, Yorkshire pudding,  
roast beef gravy Gl, M, E, SD, Ce  
Pressed pork belly, celeriac and grain mustard gratin, cabbage and pancetta,  
baked apple purée, Laverstoke farm black pudding M, SD, Ce, Gl, Mu  
Roast hake, cavalo nero, white bean and chorizo cassoulet F, C, Mu, SD, M  
Roscoff onion tart, Golden Cross goats' cheese, butternut squash dauphinoise,  
sage, black cabbage, truffle sauce v Gl, Ce, SD, E, M

## *Desserts*

Sticky toffee and date pudding, salted caramel sauce, clotted cream Gl, M, E  
Molton chocolate tart, After Eight mint ice cream, aerated chocolate tuile Gl, M, E  
Dark chocolate and mint torte, aerated white chocolate, mint ice-cream,  
chocolate tuille Gl, M, E, Nu  
Coconut and panna cotta, mango coconut meringues, lime and  
lemon grass sorbet M, E  
Platter of cheese, sour dough crackers celery, grapes and chutney Ce, E, M, SD, Gl

## *Coffee - £3.50*

Freshly brewed filter coffee, served with mini mince pies

(V)= suitable for vegetarians

ALLERGEN Information Ce-Celery, Cr-Crustaceans, E-Eggs, F-Fish, P-Peanuts, S-Soy,  
M-Milk, Nu-Nuts, Gl- Gluten, Se-Sesame, SD-Sulphur Dioxide, L- Lupin flour, Mo-  
Molluscs, Mu-Mustard