

New Year's Day

30.00 pp

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 and Petit Fours 3.50

V – 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](#)