



New Year's Day Lunch Menu



With Afternoon Entertainment from Mike-All-Bubl 
3 Courses  35 (Children Under 12  17.50)
Private Dining Rooms & Special Overnight Rates Available

Bloody Mary Sorbet (GF)



Roasted Squash & Ginger Soup (GF)

Confit Chicken Leg & Preserved Lemon Terrine (GFA)

Seaweed Cracker, Raison Pur e

Smoked Mackerel P t  (GF)

Crispy Squid, Watercress, Samphire

Caramelised Goat's Cheese Tart

Braised Red Onions, Balsamic Reduction

Beetroot Cured Gravlax (GF)

Lime Cr me Fra che, Fig Shards



Braised Blade of Beef (GF)

Horseradish Mash, Wilted Kale, Oxtail Jus

Seafood Chowder (GFA)

Saffron Aioli, Honey Crouttes and Crisp Seaweed

Classic Coq au Vin (GF)

Dijon Mash, Thyme Roasted Vegetables

Salmon Wellington

Tomato Parisienne Potatoes, Lemon Hollandaise Sauce

Mediterranean Vegetable Strudel

Fondant Potato, Wilted Rocket, Warm Pesto



Dark Chocolate Tart

Chocolate Soil, Blueberry Ice Cream

Passion Fruit Posset

Wasabi Gel, Mixed Berry Compote

Pear & Calvados Tarte Tatin

Vanilla Ice Cream

Artisan British Cheese Selection (GFA)

Fig Chutney, Oatmeal Crackers

Selection of Sorbets & Ice Creams (GF)

Tables of all sizes welcome. Full payment and pre-orders required in advance. Please notify us of any special dietary requirements.

We cannot guarantee these dishes have been prepared in a nut-free environment. Some cheeses may be unpasteurized.

V = Vegetarian. GF = Gluten Free. GFA = Available Gluten Free On Request.