



NEW YEAR'S EVE

3 Courses £49.95

STARTERS

Cornish Blue Cheese Tart

Walnut, honey, truffle V N

Plancha Fried John Dory

Smoked eel, onion, red wine DF*

Pigeon Breast

Marmite, rarebit, muffin, blackberry

Textures Of Forest Fungi

Mushrooms & Onions

Onion petals, caramelized onion, mushroom duxelles, sauteed mushroom, onion tea VE GF

Seacuterie

Trout pastrami, Devon rum, chilli and brown sugar cured salmon, fish sausage GF DF

MAINS

Roasted Hake

Jerusalem artichoke, sprouts, chestnut, Parisian potatoes, white wine GF N

Venison Loin

Fagot, pommes anna, cauliflower, redcurrant jus

Pan Fried Chicken

Dauphinoise potato, roasted carrots, mushroom and tarragon sauce GF

8oz Beef Burger

4oz chuck and brisket burgers (2), brie, bacon, red onion marmalade, fries DF*

Fish & Chips

Beer battered 8-10oz haddock fillet, chips, classic mushy peas, OV tartare sauce DF*

Sweet Potato Gnocchi

Broccoli, vegetarian parmesan, sage butter VE* DF*

DESSERTS

White Chocolate & Rose Mousse

Turkish delight, raspberry V GF

Espresso Parfait

Kahlua jelly, chocolate crumb, almond GF N

Sticky Ginger Cake

Stem ginger toffee sauce, Rodda's clotted cream V

Lemon Posset

Shortbread V VE GF*

Pimm's Trifle

Pimm's jelly, crème pâtissiere, Chantilly cream V

N Contains nuts.

V Vegetarian, VE Vegan, V* Vegetarian with some modifications, VE* Vegan with some modifications.

GF Gluten friendly, GF* Gluten friendly with some modifications.

DF Dairy free, DF* Dairy free with some modifications.

Please notify your server of any specific allergen requirements before placing your order.