New Years Eve

GALA DINNER

STARTERS

Pea & Ham Velouté (GF/DF)	£6.00
Coconut and Lime Tempura King Prawns, Chimichurri (GF/DF)	£10.00
Crispy Szechuan Fillet of Beef, Sweet Chilli Sauce, Sticky Jasmine Rice (GF/DF)	£10.00
Pan Fried King Scallops, Celeriac Rosti, White Pudding, Black Pudding, Apple & Pancetta (DF)	£10.50
Heirloom Tomato, Burrata and Pesto Puff Pastry Tart (GF/DF/V/VE)	£8.50
Number 8 Bakehouse Bread Board - Local Artisan Bread, Butter, Hummus & Balsamic Glaze, Sundrie Tomatoes, Olives (V)	£6.00

REMISE EN BOUCHE - £3.95 PER PERSON

Sorbet (V/VE/GF/DF)

MAINS

Roast Rack of Lamb, Garlic & Herb Crust, Roasted Root Vegetables, Dark Chocolate Jus (GF/DF)	£28.00
Honey Glazed Chicken, Sticky Rice Carrot and Ginger Puree, Spinach and Toasted Sesame Seeds (GF/DF)	£23.00
Wild Mushroom and Truffle Risotto, Chive Oil, Parmesan Crisp (GF/DF/V/VE)	£19.00
Sword Fish, Ratatouille, Tomato & Caper Salsa, Crispy Onions (GF/DF)	£24.00
8oz Fillet Steak, Beef Dripping Chips, Tomato, Red Onion Salad, Mushroom, Onion Rings, Steak Sauce - Peppercorn, Blue Cheese, Garlic Butter, Diane (GF/DF)	£33.50

INTERMEZZO - £5.95

Dark Chocolate & Raspberry Truffles (V/GF)

DESSERTS

Mulled Pear Tart tatin, Mulled Wine Ice cream, Brandy Snap Tuille (V)	£8.50
Cardamom Panna Cotta, Orange Gel, Ginger Bread	£8.50
Biscoff Sticky Toffee Pudding, Biscoff Sauce, Cinder Toffee Ice-cream (V)	£9.00
Pear, Fig & Candied Walnut Tart, Vanilla Ice cream (V/VE/GF/DF)	£8.50
Pistachio Cheesecake, Chocolate Sauce, Chocolate Crumb, Vanilla Ice Cream, Dried Rose Petals (V)	£9.00
Trio of Local & French Cheese, Grapes, Celery, Queen Bee Honeycomb, Chutney & Wafers (GF)	£10.50
Additional Cheese £1.75	

Menu subject to change

Please inform your server of any food allergies you have when placing your order, as not all ingredients can be listed

Prices inclusive of VAT at 20%

V - Suitable for Vegetarian **VE** - Vegan Alternative **GF** - Gluten Free Alternative **DF** - Dairy Free Alternative