

NEW YEARS EVE STEAK NIGHT MENU

NIBBLES

Home Cured Salmon, Sourdough Blini, Chive Creme Fraiche - £6

Homemade Bread Selection & Whipped Beef Fat Butter £6

Pork Quavers, Sage & Mustard Mayonnaise £5

Pigs In Blankets, Honey and Mustard £6

S T E A K

*All our steaks are served with dressed watercress & fries
All our steaks are grass fed and aged for 28 days*

8oz Ribeye (GF) - £36

8oz Fillet (GF)- £49.00

8oz Rump (GF) - £26

Celeriac Steak (GF) - £20

8oz Hanger(GF) - £20

S T E A K ' S T O S H A R E

35 oz Tomahawk (GF) - £110

20 oz Chateaubriand (GF) - £90

MUST BE PRE-ORDERED

A D D S I D E S & S A U C E S

Lobster Mac 'n' Cheese - Bisque Foam - £14

Salt & Vinegar Battered Onion Rings (GFA) - £2

Semi Dried Tomato & Herb Crusted

+

Field Mushroom (GFA) - £2

Parmesan, Rocket & Pickled Shallot

Salad, House Dressing £6

*Upgrade Fries to Truffle & Parmesan
Fries (GF) £1.50*

1/2 lobster with Garlic Butter (GF) £30

Garlic Buttered Prawns (GF) £5

*Choice of Sauces - Peppercorn,
Béarnaise, Chimichurri Dressing, Red*

Wine Jus (ALL GF) - £3

*If you have a food allergy or a special dietary requirement, please inform a member of staff or ask for more information. We operate an open kitchen, therefore cannot guarantee an allergen free environment. Please be aware some products may contain shot
(V) - Vegetarian, (VE) - Vegan, (N) - Contains Nuts, (GFA)- Gluten Free Available, (GF)-
Gluten Free, (VA) - Vegan Available*



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STARTERS

**Jerusalem Artichoke Velouté, Confit Duck On Toast,
Truffle & Chive Cream (GFA) £9**

**Venison Pate, Apple & Date Chutney, Pomegranate &
Pear Salad, Toasted Brioche (GFA) - £10**

**Salmon & Brown Shrimp Rillettes, Pickled Cucumber,
Lemon Gel, Radish, Rye Bread Croutes - £10**

MAINS

**Pan Roast Sea Bream, Shellfish Chowder, Clams,
Chestnuts, Crispy Samphire (N/GFA) - £24**

**Roast Rump of Beef, Crispy Braised Shin, Celeriac,
Cavolo Nero Cabbage, Wild Mushrooms, Blue
Cheese Pomme Dauphine (GFA) - £26**

**Applewood Smoked & Sage Polenta, Roasted
Cauliflower, Wild Mushrooms, Kale Crisps, Pesto
Dressing (VE/GFA) - £22**

DESSERTS

**Chocolate, Pistachio & Raspberry Choux Bun
(N/V) - £9**

**Pear & Hazelnut Frangipane Tart, Brown Sugar
Cream, Winter Berry Compote (N) - £9**

**Baron Bigod 'Brie', Truffle Honey, Homemade
Fruit Cake, Orange, Candied Walnuts (N)- £12**

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