



NEW YEAR'S EVE MENU

APPETISERS

BABY CHORIZO SAUSAGES red wine honey (GF)	8
GARLIC & HERB MARINATED GOATS' CHEESE PEARLS lemon oil (V, GF)	8
ROASTED RED PEPPERS stuffed with cream cheese (V, GF)	7
GORDAL OLIVES WITH ROSEMARY OIL (VN, GF)	6
WARM FOCACCIA & SOURDOUGH balsamic, oil & harissa houmous (VN)	8
GARLIC & ROSEMARY BAKED FOCACCIA with glazed mozzarella (V)	6
HONEY & MUSTARD GLAZED CHIPOLATAS	7

TO START

CURED SALMON FILLET sweet soy glaze, pickled ginger, puffed rice, sesame dressing & Asian slaw (GF)	12
HAM HOCK & LANCASHIRE CHEDDAR CROQUETTE beetroot salad, crème fraiche & watercress	12
WHIPPED GOATS' CHEESE glazed figs & balsamic onions on toasted sourdough, smoked almond, pumpkin seed & hot honey dressing (V, GF*)	12
GARLIC, LEMON & CHILLI TIGER PRAWNS grilled focaccia, tomato & chilli mayonnaise (GF*)	12
SPICED SWEET POTATO & CARROT SOUP coriander crème fraîche, root veg crisps, bread roll & butter	8

MAINS

SMOKED & CURED PORK BELLY creamed potato, pickled baby turnips, crispy haggis bon bons, buttered kale & St Andrews Farmhouse Cheddar & whiskey cream	22
ROASTED LAMB RUMP (served pink or well done) crispy potato & bacon terrine, creamed carrot, pickled beets, blackberry jus (GF)	26
FRESHLY BATTERED HADDOCK thick cut chips, crushed buttered peas, tartare sauce & scorched lemon (GF)	18
SEARED SEABASS FILLET buttered spinach, caper & olive oil crushed new potatoes, cauliflower velouté, stem broccoli & dukkah filo crisp (GF*)	22
WILD MUSHROOM, CELERIAC & TRUFFLE PIE creamed potato, stem broccoli, roasted beets, buttered kale with porcini jus (V, VN*)	20

SIDES

THICK CUT CHIPS (GF, VN)	4.5
SKINNY FRIES (GF, VN)	4
SALT & PEPPER FRIES tossed with peppers, spring onions & chillies (GF, VN)	5.5
TENDER STEM BROCCOLI with chilli garlic & lemon butter (GF, V, VN*)	6
CREAMED POTATO (V, GF)	4
BATTERED ONION RINGS (GF, VN)	4
TOMATO, ONION & CUCUMBER SALAD gem lettuce & shallot dressing (GF, VN)	4

GRILL & BURGERS

7oz BEEF BURGER smoked streaky bacon, glazed cheddar, creamy peppercorn sauce, crispy onions, black garlic mayonnaise & chilli jam on a toasted bun & fries (GF*)	18
CRISPY CHICKEN FILLET BURGER gem lettuce, beef tomato, gochujang mayonnaise & chilli jam on a toasted bun with fries (GF*)	18
CRISPY KING OYSTER MUSHROOM & HALLOUMI BURGER gem lettuce, beef tomato, gochujang mayonnaise & chilli jam on a toasted bun with fries (GF*, V, VN*)	18
BONELESS GRILLED HALF CHICKEN smoked paprika, preserved lemon & garlic butter, confit plum tomato, garlic & thyme grilled king oyster mushroom, dressed watercress & fries (GF)	19
8oz PREMIUM RUMP STEAK confit plum tomato, garlic & thyme grilled king oyster mushroom, dressed watercress & fries (GF)	25
8oz SIRLOIN STEAK confit plum tomato, garlic & thyme grilled king oyster mushroom, dressed watercress & fries (GF)	28
10oz FILLET STEAK confit plum tomato, garlic & thyme grilled king oyster mushroom, dressed watercress & fries (GF)	35
GRILLED LAMB CHOPS confit plum tomato, garlic & thyme grilled king oyster mushroom, dressed watercress & fries (GF)	28

SHARER

CHATEAUBRIAND FOR TWO 80

20oz beef fillet, grilled to your preference, served with, confit plum tomatoes, garlic & thyme grilled king oyster mushrooms, crispy onions, bearnaise sauce, thick cut chips & dressed watercress

SAUCES

CREAMY PEPPERCORN (GF)	3
RED WINE JUS (GF)	3
BLACK GARLIC & TRUFFLE (GF)	3
BLUE CHEESE SAUCE (GF)	3
GRAVY (GF)	3

DESSERT

BLACK FOREST CHEESECAKE mulled cherries, dark chocolate, cherry crumb & ice cream	8
CLEMENTINE & WHITE CHOCOLATE PANNA COTTA poached pear, white chocolate, gingerbread croutons (GF*)	8
DARK CHOCOLATE DELICE cocoa sponge, espresso cream, peppermint macaron & mint chocolate ice cream	8
STICKY TOFFEE PUDDING caramel sauce & vanilla ice cream or custard (V, VN*, GF*)	8
SELECTION OF BRITISH CHEESES crackers, grapes, fruit toasts & chutney (V, GF*)	11

(V) Vegetarian (GF) Gluten Free (GF*) Gluten Free Available (VN) Vegan (VN*) Vegan Available. Full allergen information is available on request. Please be aware that all our dishes are prepared in kitchens where nut and gluten are present. Menu descriptions do not always display all ingredients, as well as other allergens, therefore we cannot guarantee that any food is completely free from traces of allergens. Please ask a member of staff before ordering. All prices include VAT.



NEW YEAR'S EVE MENU