



# New Year's Day

## STARTER

**Homemade Carrot & Coriander Soup** 🌿🌱 **DF**  
With a freshly baked crusty roll  
- 5.95 -

**Ham Hock Terrine**  
Served with toasted ciabatta slices with a sweet piccalilli and drizzled with a balsamic glaze  
- 6.25 -

**Homemade Black Pudding & Chorizo Scotch Egg**  
Accompanied with a mustard mayonnaise  
- 6.25 -

**Smoked Salmon** 🌱  
Served on sourdough toast with a spiced yoghurt  
- 7.25 -

**Baked Camembert** 🌿🌱  
Served inside a sourdough roll infused with chilli and garlic  
- 6.50 -

## MAINS

**Homemade Steak & Ale Pie**  
With creamy Mash potato, seasonal vegetables and a rich gravy  
- 12.95 -

**Confit Duck Leg**  
On a bed of sautéed potatoes, braised red cabbage and topped with a rich jus  
- 18.95 -

**Chilli Basil Pesto Pasta** 🌿🌱  
Penne Pasta in a chilli basil pesto with cherry tomatoes, tenderstem broccoli, Mozzarella cheese and olive oil  
- 9.95 -

**Homemade Beef Lasagne**  
Served with garlic ciabatta and a side salad  
- 12.95 -

**Salmon Fillet in a Caper & Shrimp Butter** 🌱  
Served with crushed new potatoes and tender stem broccoli  
- 19.95 -

**Stuffed Butternut Squash with Quinoa** 🌿🌱🌱  
Baked inside its own skin, with feta cheese, pine nuts, carrot, red pepper and spring onion.  
Served with a crisp side salad  
- 10.95 -

🌱 Gluten Free Available   🌿 Vegetarian   🌱 Vegan   **DF** Dairy Free

If you require information regarding the presence of allergens in any of our food and drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients in our kitchen foods may be at risk of contamination by other ingredients



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## DESSERT

### White Choc & Blueberry Crème Brûlée

Accompanied with a piece of homemade shortbread

- 5.95 -

### Chocolate Fondant

Melt in the middle chocolate fondant pudding topped with Movenpick vanilla ice cream 

- 6.25 -

### American Waffle

A warm sweet waffle topped with fresh blueberries and strawberries. Finished off with a ball of Movenpick vanilla ice cream

- 5.95 -

### Homemade blackberry & Apple Crumble

With custard

- 6.25 -

### Banoffee Cream Pie

Layers of toffee and banana flavour mousse rippled with chocolate sauce

- 5.95 -

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# New Year's Day

Children's Menu  
12yrs and under

## STARTER

**Cheesy Garlic Bread** 🌿  
- 1.95 -

**Carrot & Coriander Soup** 🌿🌿 DF  
Served with bread and butter  
- 3.25 -

## MAINS

**Chicken or Cod Goujons**  
Served with pomme frites and garden peas  
- 4.95 -

**Sausage & Mash**  
Two pork and leek sausages served with creamy mash, gardens peas, carrots and gravy  
- 4.95 -

**Burger & Chips**  
Homemade beef burger served on a brioche bun with pomme frites and a salad garnish  
- 4.95 -

**Pesto Pasta** 🌿🌿  
Penne Pasta with a basil pesto, pine nuts, Parmesan cheese and olive oil  
- 4.50 -  
*Add chicken breast 2.00*

## DESSERT

**Chocolate Brownie**  
Warm chunks of chocolate brownie served with vanilla ice cream  
- 3.95 -

**Sticky Toffee Pudding**  
Homemade sticky toffee pudding served with custard  
- 4.25 -

**Neapolitan Ice Cream**  
Classic strawberry, chocolate and vanilla ice cream  
- 2.95 -

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