



## NEW YEAR'S EVE

**OLLIE MULKEEN (DJ/SINGER) FROM  
10.30PM UNTIL LATE**

**PLEASE CALL OUR OFFICE ON  
01303 840242 TO MAKE A BOOKING**

### Starters

- Chef's soup of the day, Gilda bakery bread & butter (G,V,VG) | 8  
Vegan without butter
- Corned beef brisket, cornichons, piccalilli, beef dripping toast (G,M,P,S) | 10
- Crispy pork belly bites, apple & chilli jam, baby bell peppers | 10
- Aubergine fritter, cauliflower tahini, fresh jalapeño, red pepper ketchup (G,S,Y,VG) | 11
- Malt whiskey cured salmon, chive mayonnaise, watercress, seeded rye bread (D,E,F,G) | 12
- Smoked pheasant breast, mulled pear, gorgonzola, walnut & celery salad (D,N,S) | 14
- Fresh crab arancini, crushed avocado, wasabi (CR,D,E,G) | 12
- Confit duck leg spring roll, plum & ginger sauce, pickled cucumber (G,E,S,S,Y) | 12  
**PRE-ORDER BASIS ONLY**
- Oak smoked salmon & lobster cocktail, spiced vodka mayonnaise, warm olive focaccia (CR,D,E,F,G,S) | 16  
**PRE-ORDER BASIS ONLY**

### Main Courses

- 225g Dry aged aged beef burger, beer pickled onions, brown butter mayonnaise, Brighton blue cheese (D,E,G,S) | 19
- Rigatoni pasta, pesto, grilled courgette, shaved Parmesan, winter roquette (D,E,G,N,V) | 20
- Beer battered fish & chunky chips, fresh peas, tartare sauce (D,E,F,G) | 21
- Turkey, ham & leek pie, buttered mash potato, braised red cabbage (D,E,G,S) | 21
- Wild mushroom & brazil nut Wellington, truffle & madeira sauce, hasselback potato (G,N,S,VG) | 22
- Monkfish & king prawn thai green curry, basmati rice, bhatura bread (CR,D,F,G) | 24
- Line caught cod loin, datterini tomato, samphire, black olive crushed potato, basil pesto (D,F,N) | 28
- Lamb shank slow cooked in hay, winter vegetable cassoulet, garlic & rosemary bread (D,G,S) | 30

## Main Courses Cant

250g Dry aged sirloin steak, | 34  
grilled field mushroom,  
beef tomato, skin on fries,  
peppercorn sauce (D,S)

Roast fillet of wild halibut, red | 38  
pepper piperade, brown butter,  
gnocchi, hazelnut emulsion  
(D,F,G,N)

**PRE-ORDER BASIS ONLY**

Fillet of beef wellington, | 45  
creamed spinach, fondant  
potato, port & shallot jus  
(D,E,G,S)

**PRE-ORDER BASIS ONLY,**

**MIN 2 PERSONS**

## Sides

Skin on fries (VG) | 5

Mac n cheese (D,E,G,V) | 6

Roasted piccolo parsnips (D) | 6

Braised red cabbage (D,N) | 6

Maple roasted sprouts with | 6  
smoked bacon & chesnuts  
(D,N)

Pigs in blankets (G) | 6

Bowl of roast potatoes & gravy | 6  
(G)

Chunky chips, truffle & | 7  
Parmesan (D)

Some of our dishes contain the following allergens  
or are suitable for vegetarian/vegan:

(C - CELERY, CR - CRUSTACEAN, D - DAIRY,  
E - EGGS, F - FISH, G - GLUTEN, M - MUSTARD,  
MO - MOLLUSCS, N - NUTS, P - PEANUTS,  
S - SULPHITES, SS - SESAME, SY - SOY,  
V - VEGETARIAN, VG - VEGAN)

## Desserts

Salt caramel & chocolate bread | 9  
& butter pudding, tia maria  
custard (D,E,G,S)

Pistachio crème brûlée, milk | 10  
chocolate cookie (D,E,G,N)

Blood orange cheesecake, | 10  
poached clementine, lemon  
sorbet (D,G)

Rum poached pineapple upside | 10  
down cake, coconut ice cream  
(D,E,G)

Selection of British cheeses, | 14  
bath oliver biscuits, malt loaf,  
chutney & fruit (D,G,S)

Pineapple upside down cake, | 12  
rum & raisin ice cream (D,E,G,S)  
**PRE-ORDER BASIS ONLY**

Truffled baron bigod, malted | 24  
rye crackers, date chutney, port  
jelly (D,G,M,S) **To Share**  
**PRE-ORDER BASIS ONLY**

