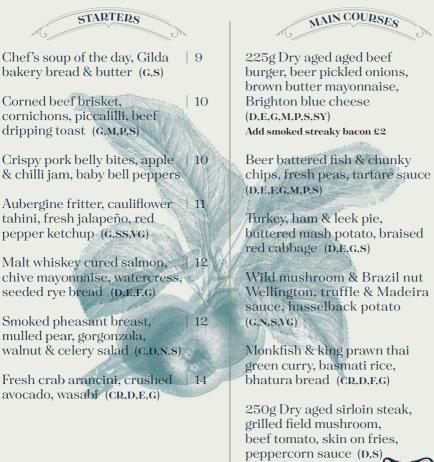




NEW YEAR'S DAY





ROASTS	
Slow roasted pork belly, fennel & sea salt crackling (D,E,G,S)	24
Roast sirloin of dry aged beef (D,E,G,S)	25
Combination roast, roast sirloin & roast pork (D,E,G,S)	28
All of the above are served with a Yorkshire pudding, roast potatoes, seasonal vegetables, cauliflower cheese & red wine jus (D,E,G,M,P)	
Roast butternut squash, walnut & rosemary crumb, vegetarian gravy (D.E.G.N.S.V)	20.5
Add a side of Piccolo parsnips, maple & chestnut	6
Pigs n blankets (G,S)	6
SIDES	
6	
Skin on fries (VG)	5
Roasted piccolo parsnips (D)	+6
Braised red cabbage (D,S)	6
Maple roasted sprouts with smoked bacon & chesnuts (D,S)	6
Pigs in blankets (G,S)	6
Bowl of roast potatoes & gravy	6
Chunky chips, truffle &	7

Parmesan (D)



9

Vegan pineapple pavlova, 9 coconut ice cream, rum & raisin syrup (S,SY,VG)

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.G.N)

Sticky toffee pudding, vanilla | 11 ice cream, toffee sauce (D,E,N)

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

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, CR
- CRUSTACEAN, SS - SESAME,
SY - SOY, V - VEGETARIAN, VG VEGAN)