JOIN US FOR AN UTTERLY SPARKLING NEW YEAR'S EVE EXPERIENCE

NEW YEAR'S EVE THREE COURSES FROM £85

Includes a bottle of Moët & Chandon Impérial, France 12%vol, for two to share*

STARTERS

SPICED CARROT & CORIANDER SOUP (ve) pesto, baked carrot crisps 340kcal

BAKED CAMEMBERT (v) hand-ladled cheese, roasted pumpkin & sunflower seeds, freshly baked artisan bread, plum ketchup for dipping. For two to share 1250kcal

PAN-FRIED WILD SCALLOPS parsnip purée, tomato & spring onion salsa, dauphinoise chips 453kcal

CREAMY BAKED MUSHROOMS* (v) vintage Cheddar & white port sauce, garlic & rosemary pangrattato crumb, toasted ciabatta 418kcal

HIMALAYAN SALT-CHAMBER AGED SMOKED SALMON pickled ginger mayo, tomato & spring onion salsa 429kcal

CHICKEN LIVER & BRANDY PARFAIT* roasted pumpkin & sunflower seeds, cherry amaretto compote, toasted bread 420kcal

MAINS

OVEN-BAKED LEMON SOLE brown shrimps, capers, tomato & spring onion salsa, lemon gremolata baby potatoes 711kcal

28 DAY-AGED 16OZ CHATEAUBRIAND FOR TWO decadent, tender cut from the thickest part of fillet. Recommended medium rare. Served with rustic thick-cut chips, beef dripping pangrattato shallots, exotic mushrooms, parsley butter. Includes your choice of two sauces from peppercorn*, béarnaise*, Bordelaise* or beef dripping 1637kcal

ROTTISERIE HALF CHICKEN* fries, rich chicken gravy, aioli 1388kcal

30 DAY-AGED 100Z RIB-EYE STEAK juicy in texture and bursting with flavour, recommended medium. Served with rustic thick-cut chips, shallots, exotic mushrooms, parsley butter 953kcal

OUR DIRTY BURGER prime beef burger, crispy bacon, lashings of cheese, beef dripping sauce, fries, pickles 1421kcal

PLANT-BASED BURGER (ve) vegan patty, Violife melting mature slice, red pepper & tomato sauce, baby gem lettuce, house salad, pickles 698kcal

MAPLE-GLAZED SLOW-COOKED PORK BELLY* pulled pork & cider bonbon, plum ketchup, dauphinoise potato, Tenderstem® broccoli, rich gravy 1223kcal | Add Scallops 26kcal

ROASTED CELERIAC STEAK (ve) parsnip purée, caramelised shallots, exotic mushrooms, pesto 425kcal

DESSERTS

VANILLA POACHED PEAR (v) honeycomb ice cream, sweet raspberry crumb, toffee sauce 490kcal

CHEESE & BISCUITS (v) Taw Valley Cheddar, Cropwell Bishop Stilton, creamy Camembert, plum ketchup 861kcal

HOME-BAKED CHOCOLATE BROWNIE (v) amaretti biscuit crumb, chocolate sauce, Bourbon vanilla ice cream 676kcal

LOTUS BISCOFF CHOCOLATE BOMB (v) chocolate brownie, Lotus Biscoff spread, vanilla ice cream, hot toffee sauce 1324kcal

BERRIES PAVLOVA (v) white chocolate & raspberry meringue, freshly whipped cream, blackcurrant sauce, lime, berries 458kcal

BLACKCURRANT MOUSSE (ve) biscuit base, fresh strawberries, blackcurrant compôte 333kcal

All our allergen information is available online or via our Glass Onion app. It's easy to filter out dishes containing any of the 14 major allergens and is always kept up to date. Our food and drinks are prepared in food areas where cross-contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies, or intolerances, or need help accessing our allergen information, please let us know <u>before</u> ordering. Adults need around 2000kcal a day

(v) = made with vegetarian ingredients, (ve) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. *Contains alcohol. Fish dishes may contain small bones. Weights stated are approximate uncooked weights. Calories are correct at time of menu print. Live nutrition information is available online.