



New Years Day Brunch Menu

12pm - 5pm

2 Courses for £45 per person

Includes either;

1 x Bottle of Prosecco

1 x Bottle of House White, Red OR Rose

5 x Bottles of Beer

2 Courses for £35 per person

without alcohol

Additional £6 for 3 courses

STARTERS

Burrata from Puglia & Heirloom beetroot
Fresh orange & pink grapefruit, almond & extra virgin olive oil

Roasted pumpkin, pine nut & truffle soup
Chestnut mushrooms, caramelised shallots pissaladière (vg)

Homemade Artichoke pickled herring
Fragrant red cabbage & green apple salad

Confit Gressingham duck leg
Celeriac remoulade with wholegrain mustard

MAINS

Slow cooked Cornish pollock, toasted seed & pancetta crust
Roasted Delicata squash, Spanish chorizo sauce

Hand rolled fresh pappardelle pasta & grated aged cheddar
Seasonal wild mushrooms & truffle sauce (v, vg option available)

Pan roasted filet of Scottish salmon
Crushed onion squash, Spanish chorizo sauce

Slow cooked Hereford beef feather blade with crisp shallots & hazelnut pangritata
Ratte potato & bone marrow, beef & full bodied red wine sauce

DESSERT

Soft banana & muscovado cake
Jamaican coconut sorbet & poached pineapple (v)

Caramelised Valrhona milk chocolate tart
Poached William pear & champagne sorbet

Selection of artisan cheeses
Hand baked biscuits & chutney