

Oysters (OPTIONAL)

NATURAL

SERVED WITH LEMON, SMOKED SEA SALT & MIGNONETTE
£3 EACH

ROCKEFELLER

BAKED OYSTER, SHALLOTS, CREAMED SPINACH & PARMESAN
£4.50 EACH

KILPATRICK

GRILLED OYSTER, PANCETTA & HENDERSONS RELISH
£4.50 EACH

Starters

CRISPY SAGE & ROAST SQUASH SOUP (VE) *

SERVED WITH POPPYSEED ROLL

BAKED ST. MARCELLIN (V) *

WITH TRUFFLED HONEY & FRESHLY BAKED BREAD

HERITAGE TOMATO BRUSCHETTA (VE) *

SHALLOTS, CAPERS, OLIVES, HERITAGE TOMATOES & CHIVES

BEEF SHORT RIB CROQUETTE

ALIGOT & STOUT GRAVY

SEARED SCALLOPS (GF)

HARISSA, RED PEPPER PURÉE & LEMON BALM

Mains

SURF & TURF

WHOLE LOBSTER MORNAY & RIBEYE STEAK,
SERVED WITH FRIES, HERITAGE TOMATO SALAD,
BEARNAISE DAUPHINOIS & SEASONAL GREENS
£15 SUPPLEMENT (FOR 2 TO SHARE)

PAN FRIED SNAPPER (GF)

PICO DE GALLO, SALSA VERDE & SAUTÉED NEW POTATOES

ROSEMARY ROAST CHICKEN THIGHS (GF)

WITH ROAST POTATOES, ASPARAGUS & GARLIC

HALF LOBSTER MORNAY *

WITH FRIES & HERITAGE TOMATO SALAD

ROASTED AUBERGINE (VE) *

WITH TAHINI & PUY LENTILS

300G RIBEYE STEAK *

WITH BEARNAISE DAUPHINOIS & SEASONAL GREENS

STEAK & ONION PIE (VE) *

WITH MASHED POTATO, SEASONAL GREENS & GRAVY

Desserts

VIENNESE CHEESECAKE

WITH WINTER BERRY COMPOTE & MILK ICE CREAM

CHEESE BOARD

SELECTION OF BRITISH CHEESE, CHUTNEYS,
APPLE & CRACKERS

RASPBERRY & BLUEBERRY TART

WITH CITRUS CHANTILLY

£8 INDIVIDUAL / £14 FOR 2

WINTER BERRY CRUMBLE (VE) *

WITH VANILLA CUSTARD

* GF ON REQUEST

£37.50

INCLUDES 3 COURSES & A GLASS
OF FIZZ ON ARRIVAL

FOOD MUST BE PRE-ORDERED

New Year's Eve

THE WARDROBE

PLEASE SPEAK TO A MEMBER OF OUR TEAM
ABOUT ANY DIETARY REQUIREMENTS OR ALLERGENS