



**New Years Eve 2025**  
**2 Courses 39.95 , 3 Courses 42.95**

**Appetiser**

**Starters**

**Bread & Olives**

Ciabatta Bread, Mixed Olives, Green Olive  
Tapenade, Infused Whipped Butter

**Prawn Star Martini**

King Prawns in a Home-Made Marie-Rose Sauce  
With Lettuce, Paprika Cracker & Lemon

**Devil's on Horse Back**

Dates wrapped in Bacon, in a Mustard Cream  
Sauce, With Ciabatta Slice & Whipped Butter

**Fennel, Pesto & Mozzarella Arancini- 13**

With Balsamic Pomodoro & a Garlic Pesto  
Dressing

**Pork Trio**

Pan fried Pork Loin, with Crispy Bacon & Black  
Pudding, Apple Sauce, Sage, Lemon and Garlic

**Goats Cheese Salad (V)**

Served on a Pan-Fried Portobello Mushroom,  
Mixed Leaf, Walnuts and Balsamic dressing

**Tiger Prawns +3**

Headless & Butterflied, cooked in a Garlic-  
Citrus Butter, With Ciabatta slices

**Vegan Arancini (Ve) - 12**

With Balsamic Pomodoro & a Garlic Pesto  
Dressing

**Mains**

**Mediterranean Vegetable Tart**

Served with Potato Salad and Tender stem  
Broccoli

**Full Monty Burger**

**Beef, Chicken or Thai Infused Vegan Patty**

Mature Cheddar, Streaky Bacon, House Sauce,  
Lettuce & Red Onion, Tomato, Gherkin & a  
Onion Ring with Chips.

**Salmon En Croute - 20**

Served with Dauphinois Potatoes, Buttered Leeks  
& a Sauvignon Blanc Cream Sauce

**Classic Shepherd's Pie**

Served With A Rich Red Wine Gravy

**Free Range, Skin-On, Chicken Supreme**

Served with a Sauvignon Blanc & Mushroom  
Sauce, Sauté Potatoes, Broccoli & Asparagus

**King Prawn & Chorizo Tagliatelle**

Creamy Garlic, Parsley & Chili Sauce, Spinach &  
Cherry Tomato's  
Swap Prawns For Chicken Or Tender stem for (V)

**Fresh Lobster +15**

Whole Hot Buttered Lobster with Garlic & Herb  
Butter (1 1/4 lb. uncooked) (GF)

**Surf & Turf - +15**

Tiger Prawns with 8oz 28 Day Matured Fillet  
Steak, Grilled Portobello Mushroom & Beef  
Tomato

**Fillet Steak +10**

8oz 28 Day Matured Fillet Steak with Mini Steak  
& Guinness Pie, Grilled Portobello Mushroom &  
Beef Tomato, Served with Peppercorn Sauce

**Sides**

Sauté Potatoes ~ 6

Mac' n 'Cheese ~ 6

Fries ~ 4

Garlic Ciabatta Bread ~ 5

Broccoli, Asparagus & Courgette ~ 6

Tripple Cooked Chips Tossed with Parmesan &

Truffle Oil - 6

Gratin Dauphinoise Potatoes - 5

**Desserts**

Lotus Biscoff Cheesecake  
Billionaires Tart (GF) (Ve)  
Sticky Toffee Pudding

*All Desserts Served With Ice Cream, Cream or Custard*

