



## 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

Triple 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*

