

BREW YEAR'S EVE 2022

MENU

Starters

Crispy Ham Hock Bon Bons

Dijon mustard mayonnaise and diced dill pickle

Buttermilk Chicken Wings

Smoky Beer-B-Cue sauce

Wild Caught, Garlic King Prawns Ng

Shredded baby gem lettuce, tomato & cucumber salsa, Marie Rose sauce

Crispy Cauliflower Wings Ve

Sticky Korean dip, sesame seeds & coriander

Mains

Smoked Bacon Cheeseburger

Two beef patties, crispy smoked bacon, with craft beer cheese sauce, Cheddar cheese, dill pickle and B&K burger sauce

1/2 Beer Can Chicken

Beer-B-Cue sauce, skin-on fries, seasoned corn ribs and BBQ pit beans

Scottish Loch Trout Fillet Ng

Grilled trout with a sweet soy glaze on a bed of brown rice, quinoa, edamame beans, wilted kale, and roasted carrots

Spiced Sweet Potato & Red Onion Tart Ng Ve

Topped with pumpkin seeds, served with crispy roasted potatoes, parsnips & carrots, Brussels sprouts, and rich gravy

Desserts

New York Style Baked Cheesecake Ng

Morello Cherry compote

Churros

Dusted in cinnamon and sugar, warm Nutella sauce

Chocolate Brownie Ng

Rich vanilla ice cream, biscuit crumb, warm Nutella sauce

Chocolate & Raspberry Tart Ve

Raspberry coulis, vanilla ice cream

A discretionary service charge of 10% will be added to your bill

100% OF ALL TIPS
GO TO THE TEAM

Ve Vegan Dishes Ng No Gluten Containing Ingredients†

Some dishes may contain or have traces of nuts, dairy or gluten.
Please ask a team member for our list of allergens.

†These dishes do not contain any gluten in the ingredients, however our kitchen is an environment where gluten containing products are used. Whilst every care is taken during the preparation of your meal, there may be a risk of cross contamination.

Scan for allergen
& nutritional info

