

BREW YEAR'S EVE MENU

£26.95

Starters

Louisiana Buttermilk Prawns

Juicy buttermilk marinated White Tiger prawns in a crunchy spicy coating with a Louisiana Marie Rose dip

Baby Beetroot Falafels & Hummus Ve

With pickled red onions

Smoked Beef Brisket Burnt Ends

Crispy smoked beef brisket pieces tossed in our B-B-Q sauce

House Baked Rosemary & Sea Salt Focaccia V

With roasted balsamic cherry tomatoes, fresh basil & pesto

Mains

Smoky Bacon Jam Cheeseburger gfo

Two 3oz beef patties, sweet chilli smoky bacon jam, beer cheese sauce, Cheddar cheese, shredded lettuce, dill pickle and burger sauce

Oak Smoked Boneless Pork Belly Rib

In our sticky smoky Beer-B-Cue sauce, hop & herb salted fries, spicy corn ribs and BBQ pit beans

Lemon & Pepper Roasted Salmon

Creamy white wine & dill sauce. Served with garlic & herb crushed potatoes and wilted kale

Roasted Butternut Squash & Brie Tart V gfo

In a creamy truffle & Cheddar sauce with a tangy beetroot chutney. Served with a salad of red cabbage slaw, wilted kale and roasted squash

VEGAN OPTION AVAILABLE ON REQUEST Ve

Desserts

Sticky Toffee Pudding V

Vanilla ice cream or custard

Blackcurrant Prosecco Cheesecake V

A luxury baked cheesecake topped with British blackcurrants in a glaze. Served with a fruit compote

Warmed Bakewell Slice V

A sweet pastry case with a rich almond centre. Served with custard.

VEGAN OPTION AVAILABLE Ve

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

100% OF ALL TIPS
GO TO THE TEAM

Ve Vegan Dishes V Vegetarian Dishes

gfo Gluten Free Option Available†

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

