



NYE

LUNCH MENU

[V] VEGETARIAN • [VE] VEGAN • [GF] GLUTEN FREE • [GFO] GLUTEN FREE OPTION AVAILABLE

STARTERS

CRISPY HEN'S EGG

spinach • white onion purée • brioche soldiers
• shaved black truffle [V] [GFO]

POACHED SALMON

charred leek • saffron baby potato •
cider cream • tarragon [GF]

COCONUT KING PRAWNS

jasmine rice • peanut satay • chilli •
pickled radish

LITTLE BEEF PIE

pea purée • oyster mushrooms •
pancetta jus

MAINS

RUMP STEAK

chunky chips • pickled onion rings •
peppercorn sauce [GFO]

MALAYAN CHICKEN

charred pak choi • rice • flatbread [GFO]

POSH FISH & CHIPS

battered fish • tempura king prawns • chunky
chips • pea purée • tartare sauce

MARGHERITA

tomato • fior di latte [V] [VEO]
[GFO + 1.5]

MISO AUBERGINE

tomato & fennel sauce • jasmine rice •
tomato sambal • coriander [GFO]

'NDUJA PEPPERONI PIZZA

tomato • fior di latte • jalapeño [GFO + 1.5]

DESSERTS

APPLE PIE PARCELS

cinnamon ice cream • toasted almonds [V]

PISTACHIO ZEPPOLI

fried cinnamon dough balls • white chocolate
& pistachio sauce • orange zest [V]

STICKY TOFFEE PUDDING

caramelised bananas • vanilla ice
cream [V][GFO]

TWO COURSES
£25

THREE COURSES
£29