



NEW YEARS EVE MENU

Served on Wednesday 31st December from 12pm- 9pm

Crusty Harvester Bread, balsamic dipping oil, hummus £5

Chef's Chicken Liver, Garlic & Brandy Pate, warm granary toast £8

Fresh Mushrooms, garlic cream, melted brie, crusty bread £8

Pork Belly Strips, apple puree, hispi cabbage £9

Tempura Battered Prawns, lemon mayonnaise £10

Pan Seared Scallops, garlic brandy cream, samphire £12

Tapas Board, stuffed peppers, spicy chorizo, olives, halloumi fries, crusty bread £10

Chicken Breast, Stilton & apricot cream, broccoli, timbale white rice £24

Lamb Shank, buttered mash, roasted vegetables, redcurrant & mint gravy £28

Gressingham Duck Breast, crushed potatoes, greens, plum & cherry sauce £28

Duo of Pork, Belly & Chop, crushed potatoes, broccoli, red cabbage, peppered sauce £24

Baked Cod Fillet, crushed new potatoes, tomato & herb dressing, greens £25

Button Mushroom, Walnut & Brandy Stroganoff, timbale white rice, broccoli £24

8oz Rump| 6oz Fillet Steak, fried onions, mushrooms, onion rings, chips £25| £30

Chefs sauce- cooked to order £5: Peppercorn| Stilton Cream| Garlic & Brandy

Trio of Marshfield Ice Cream £7

Warm Chocolate Brownie, chocolate sauce, vanilla ice cream £8

Lemon Lime & Gingernut Cheesecake, double cream £8

Banoffee Pie, whipped cream £8

Apple & Plum Crumble, Devon cream custard £8

Vanilla Crème Brulee £8

Please inform a member of our team if you have any dietary requirements; dairy free and gluten free options are available.

Children's menu also available