



NYE MENU

SMALL PLATES

RARE DUCK SALAD

with pomegranate, beetroot reduction and toasted almonds (N) (GF) (N*)

SOUP

spiced carrot and red lentil soup with croutons and a drizzle of olive oil (VE) (G) (GF*)

SMOKED SALMON

with pickled fennel, citrus zest and spiced crème fraîche (F) (D) (GF) (DF*)

GOATS CHEESE TART

with asparagus, fig, maple syrup and butternut squash purée (D) (G)

LARGE PLATES

227G AGED SIRLOIN STEAK

with fries, seasonal greens and confit garlic sauce (GF)

CORNFED CHICKEN

with creamy mash, seasonal greens and wild mushroom sauce (D) (GF)

PAN FRIED SEA BASS

with herbed crushed new potatoes, tenderstem broccoli and lemon sauce (F) (GF)

WILD MUSHROOM RISOTTO

with petit pois, parmesan and truffle shavings (V) (VE*) (GF)

DESSERTS

BAKED VANILLA CHEESECAKE

with black pepper infused strawberries (G) (D) (E)

COCONUT & MANGO SORBET

with coconut shavings and chilli flakes (VE) (GF)

CARAMEL ROCKY BROWNIE

with chocolate sauce and honeycomb (G) (E) (D) (S)

(N) NUTS • (G) GLUTEN • (D) DAIRY • (E) EGG • (S) SOYA • (V) VEGETARIAN

(VE) VEGAN • (VE*) CAN BE MADE VEGAN ON REQUEST

(GF) GLUTEN FREE • (GF*) CAN BE MADE GLUTEN FREE ON REQUEST

(N*) CAN BE MADE NUT FREE (DF*) CAN BE MADE DAIRY FREE

GREEK ST. LIVE