



NYE MENU

STARTERS

RARE DUCK SALAD

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

SPICED CARROT +
RED LENTIL SOUP
(VE)(G)(GF*)

SMOKED SALMON

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

GOAT CHEESE TART

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

MAINS

80Z AGED SIRLOIN STEAK

with fries, tender stem and confit garlic (GF)

CORNFED CHICKEN

with creamy mash, tender stem and wild mushroom sauce (D)(GF)

PAN FRIED SEA BASS

with herbed crushed new potato, tender stem and lemon sauce (F)(GF)

WILD MUSHROOM RISOTTO

with petit pois parmesan and truffle shavings (VE)(GF)

DESSERTS

BAKED VANILLA CHEESECAKE

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

COCONUT + MANGO SORBET

with chilli (VE)(GF)

CARAMEL ROCKY BROWNIE

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

(N) NUTS • (G) GLUTEN • (D) DAIRY • (E) EGG • (S) SOYA • (VE) VEGAN (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