

BREW YEAR'S EVE MENU

2 courses £23.95 • 3 courses £28.95

STARTERS

Blistered padron peppers,
sea salt **VE**

Chargrilled prawn skewer,
zesty coriander chimichurri

Iberico ham croquettes, aioli

**British farm-assured chicken, ham
hock & Dijon mustard terrine,** ale &
apple chutney, toasted house-made
rosemary & sea salt focaccia **GFO**

MAINS

Smoky bacon jam cheeseburger,
two patties with sweet chilli smoky
bacon jam, beer cheese sauce,
Cheddar cheese, shredded lettuce,
dill pickle, burger sauce

Smoked haddock fish cakes,
rich cheese sauce centre,
mixed leaves, sun-blushed
tomatoes, lemon vinaigrette

Squash, lentil & almond wellington,
crispy roast potatoes, maple roasted
carrots & parsnips, beer roasted sweet
onion, braised red cabbage, Brussels
sprouts, cranberry sage & onion
stuffing and rich vegan jus **VE**

**Slow cooked British venison & beef
shin,** truffle infused potato gratin,
wilted kale, roasted carrot, beer
roasted sweet onion, red wine jus

DESSERTS

Toffee & honeycomb cheesecake,
served with honeycomb gelato
& salted caramel sauce **V**

Sticky toffee pudding, custard **V**

Passion fruit sorbet **VE**



V VEGETARIAN DISHES VE VEGAN DISHES GF NO-GLUTEN CONTAINING DISHES

Some dishes may contain or have traces of nuts, dairy or gluten. Please ask a team member for our list of allergens.

WE REQUIRE A £5 DEPOSIT TO SECURE BOOKING. Our kitchen is an environment where gluten containing ingredients and other allergens are used. Whilst every care is taken during the preparation of your food, we cannot guarantee that NO cross contamination has occurred or that your food is completely free from traces of any of the allergens that may be present in our kitchen. Scan the QR code for allergen info. A discretionary service charge of 10% will be added to your bill. 100% of all tips go to the team. PBI_2