

NEW YEAR'S EVE DINNER

We believe in the power of community,
collaborating with local and independent
suppliers to source fresh, quality produce
for our menus.

WILDFARMED SOURDOUGH, CULTURED BUTTER **VG**

GOAT'S CHEESE MOUSSE, RED ONION, LAVASH BREAD

SMALL PLATES

please select one option for each course

SEVERN AND WYE OAK SMOKED SALMON, CREAM
CHEESE PRESS, BURNT LEMON GEL, GIN
PICKLED CUCUMBER

JERUSALEM ARTICHOKE VELOUTÉ, BLACK
TRUFFLE, HAZELNUT AND RUSSET APPLE **VG**

LOCAL GAME TERRINE, SHITAKE MUSHROOM,
BABY LEEKS, FIG CHUTNEY

MAIN PLATES

SALT-BAKED CELERIAC WELLINGTON, SPINACH,
CHESTNUT MUSHROOM **VG**

DRY-AGED BRITISH BEEF FILLET, SLOW-ALE
BRAISED OX CHEEK, CARAMELISED SHALLOT
PUREE, HOT POT POTATOES, NASTURTIUM AND
WATERCRESS

JOHN DORY FILLETS, VELVET CRAB SAUCE,
CAULIFLOWER AND MISO PUREE, CURRIED
MUSSELS

PUDDING PLATES

WARM DARK CHOCOLATE FONDANT TART, TONKA
BEAN ICE CREAM, SALTED CARAMEL SAUCE

BARON BIGOD CHEESE, LANCASHIRE ECCLES
CAKES

RUM BABA, RHUBARB RUM SYRUP, POACHED
RUBARB, CRÈME FRAICHE

PORT-FED STILTON CHEESE, ECCLES CAKES

PETIT FOURS AND CHOICE OF COFFEE OR TEA

the chequered flag

Our menu contains allergens. Please inform our team of any allergies or intolerances before ordering. Our menus are seasonal and subject to change; where an item is unavailable, a suitable alternative will be provided. We are a cashless venue; all prices include VAT, and a discretionary 12.5% service charge will be added to your bill.

V suitable for vegetarians | **VG** suitable for vegans | **VG0** vegan option available

THE GALLERY

