

NYE 2022

Set 3 Course Meal

*Includes a Glass of Prosecco or Non-Alcoholic Drink
- 39.95 -*

Starters

SCOTCH BONNET CHICKEN WINGS
with blue cheese dressing

SWEET POTATO HOUMOUS VG
with Romana flatbread

CRISPY MUSHROOMS VG
coated with polenta, served with truffle mustard mayo

Mains

CHICKEN HANGING KEBAB
with a sweet chilli glaze and garlic oil

CRISPY HALLOUMI V
with a sweet chilli glaze and garlic oil

LAMB KOFTA KEBAB
marinated in Middle Eastern spices, coated in harissa jam with garlic oil

CHEESEBURGER
with pulled beef, cheddar cheese, maple bacon, crispy onions and truffle mustard mayo

PLANT BASED BURGER VG
with vegan cheese, chilli jam, crispy mushrooms and truffle mustard

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All mains above are served with properly seasoned fries. Ask your server about our fries upgrades (+1.00)
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FISH AND CHIPS
with mushy peas, tartare sauce and curry sauce

RIBEYE STEAK (+5.00)
8oz with mushrooms, chunky chips and a choice of roasted garlic,
peppercorn or truffle bearnaise sauce

Desserts

RASPBERRY AND ALMOND FRANGIPANE TART VG
with vegan vanilla ice cream and raspberry coulis

LEMON TART V
with raspberry sorbet and crushed honeycomb

BUILD YOUR OWN COOKIE DOUGH V
choose from; Mint Aero, Oreo, Crunchie, Smarties or Maltesers



If you have any allergies or intolerances, please speak to our team. You can view allergen and calorie information by scanning the QR code using your phone camera.

Our dishes are prepared in areas where allergenic ingredients are stored and handled. We take every care and attention to control the allergens that are in our ingredients, but we cannot guarantee that our dishes are 100% allergen free.

VG Vegan V Vegetarian

A discretionary service charge may be added to your bill, please ask your server for more details.