

STARTERS

TWO WARM BREAD ROLLS AND BUTTER (VE/GF AVAILABLE) £3.50

SCOTTISH SMOKED SALMON WITH HOT SMOKED ROAST SALMON ROULADE (GF AVAILABLE) Pickled Vegetables, Rye Shards and Beetroot Puree £13.00

> SOUP OF THE DAY (VE/GF AVAILABLE) Warm Bread Rolls £9.50

PAN FRIED QUEEN SCALLOPS (GF AVAILABLE) Pork Belly, Celeriac & Potato Puree, Black Pudding Crumble, Mulled Wine Reduction $\pounds15.00$

> SMOKED DUCK ROULADE (GF AVAILABLE) Apricot Puree, Brioche £12.50

CLASSIC PRAWN COCKTAIL (GF AVAILABLE) Marie Rose Sauce, Fresh Lemon, Rye Shards £12.00

BEETROOT CARPACCIO (GF) Vegan Soft Cheese, Pear Chutney, Crushed Roasted Hazelnuts \pounds 10.50

> PAN FRIED GNOCCHI (GF/VEGAN AVAILABLE) Pesto Cream, Gorgonzola, Walnuts, Roquette Starter £10.00 Main £17.50

SIDE ORDERS £4.50

Triple Cooked Chips • Coleslaw • Onion Rings Mixed Side Salad • Truffle Mashed Potato

Seasonal Vegetables

A discretionary 12.5% service charge will be added to your final bill. Please let your server know if you have any dietary requirements or allergies.



MAIN COURSES

NEW YEARS DAY ROAST

CHOOSE FROM ROASTED SIRLOIN OF BEEF, ROAST CHICKEN OR LEG OF LAMB (GF AVAILABLE) Yorkshire Pudding, Mashed Potatoes, Roast Potatoes, Seasonal Vegetables and Gravy £22.50

> THE GRILL 21-DAY AGED BEEF STEAK (GF) 80z Surrey Farm Premium Rib Eye

Served with Portobello Mushroom, Beef Tomato, Roquette, and Fries Please Choose From: Peppercorn Sauce or Garlic Butter £30.00

VSC 80Z BURGER (GF AVAILABLE) Portobello Mushroom, Streaky Bacon, Smoked Cheese, Gherkin, Salad, Fries & Coleslaw £18.95

PAN FRIED SALMON FILLET (GF) Spinach and potato cake, Seasonal Vegetables, White wine and Prawn sauce £21.00

BEER BATTERED COD FILLET (GF AVAILABLE) Triple Cooked Chips, Minted Mushy Peas, Fresh Lemon & Tartare Sauce $\pounds 18.95$

> VEGETARIAN CHICKEN SCHNITZEL WITH GARLIC BUTTER Wild Mushroom Tagliatelle, Red pepper Coulis £20.00

TURKEY TIKKA MASALA (GF AVAILABLE) OR BUTTERNUT SQUASH, CHICKPEA & SPINACH CURRY (VE/GF AVAILABLE) SERVED WITH Pilau Rice, Garlic Naan, Samosa, Mango Chutney £18.50

AUBERGINE & PARMIGIANA WELLINGTON (VE) Truffle Oil Mash, Confit Carrot, Red Cabbage & VSC Port Jus £20.00

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DESSERTS

CHOCOLATE LOG Crystallized Orange, Chantilly Cream, Orange and Cointreau Gel £9.00

CLEMENTINE CURD IN A SPICED TART Christmas Ice cream, Chocolate Mousse, Shortbread Crumb £9.00

> APPLE CRUMBLE TART (VE) Vanilla Ice Cream and Vanilla Custard £9.00

PAVLOVA WITH MULLED WINE BERRY COMPOTE (VE/GF) Blueberry & Lavender Ice Cream £9.00

> FRESH FRUIT SALAD (VE/GF) Pouring Cream or Ice Cream £8.50

FINE CHEESE PLATE (VE)(GF AVAILABLE) Crackers, Chutney, Grapes £12.00

ICE CREAM & SORBET (VE) Vanilla, Strawberry, Chocolate, Raspberry Sorbet £3.00 Per Scoop

GF = GLUTEN FREE VE = VEGETARIAN

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