

NEW YEAR'S EVE MENU

LIVE DJ - DJ WIN JUNIOR

Glass of fizz on arrival

Complimentary bread and oil for the table

SHARING BOARDS FOR TWO

WITH DESSERTS • £60PP

All boards served with salad and a choice of paprika rustic fries or rice

MEAT BOARD

Chargrilled beef kofte, double-jointed hot wings, spicy lamb shish, chicken shish, lamb cutlets, Turkish garlic sausage, tzatziki, olives, grilled halloumi with spiced fig jam and oregano, pita and dips

VEGETARIAN BOARD V

Chargrilled mediterranean vegetable and halloumi skewers, cheese-stuffed peppers, zucchini fritters, rice-stuffed grape leaves, olives, grilled halloumi, hummus, Greek salad, pita and mixed cold mezes

FISH BOARD

Crispy calamari with chilli and lemon, garlic and herb grilled king prawns, crispy lobster and crab cake, seared scallops, house smoked mackerel pate, grilled octopus, lemon aioli



SHARING STEAK FOR TWO

WITH DESSERTS

1KG DRY AGED BOSTON RIB CHOP £70PP

32 days dry aged, Dorchester cut rib of beef, served with truffle mac 'n' cheese, fricassee of green vegetables with garlic and herb butter, paprika salted fries, bone marrow jus, three peppercorn and brandy sauce, bearnaise sauce and red onion and parmesan salad

CHATEAUBRIAND £75PP

16oz dry aged tender, lean centre-cut piece of beef tenderloin, served with truffle mac 'n' cheese, fricassee of green vegetables with garlic and herb butter, paprika salted fries, bone marrow jus, three peppercorn and brandy sauce, bearnaise sauce and red onion and parmesan salad

BEEF AND REEF £90PP

Grilled two 8oz rump cap picanha steak, whole lobster with spicy garlic butter, paprika salted fries, bone marrow jus, bearnaise sauce, three peppercorn and brandy sauce and red onion and parmesan salad

INDIVIDUAL PLATES

WITH DESSERTS • SERVED FOR ONE

All boards served with salad and a choice of paprika rustic fries or rice

16OZ DRY AGED BONE-IN RIBEYE STEAK £65PP

35 days dry-aged prime-cut-beef, served with truffle mac 'n' cheese, fricassee of green vegetables with garlic and herb butter, paprika salted fries, bone marrow jus, three peppercorn and brandy sauce, bearnaise sauce and red onion and parmesan salad

WILD MUSHROOM AND TRUFFLE WELLINGTON V £45PP

Wild mushroom, spinach, creamed potato, caramelised onion, truffle, seasonal vegetables and vegetarian pan gravy

GRILLED WHOLE LEMON SOLE (ON THE BONE) £65PP

A true British classic. Sweet, delicate and tender, served with pomme persillade, champagne & Caviar Beurre Blanc
(Whilst every care is taken the fish may contain small bones)



DUBAI CHOCOLATE AND PISTACHIO CHEESECAKE • DARK CHOCOLATE FUDGE BROWNIE • TURKISH BAKLAVA • PATE DE FRUIT • MARSHMALLOWS • SELECTION OF ICE CREAM AND SORBET

SHARING DESSERTS

Allergies - Some of our menu items contain allergens including: Gluten, Nuts, Milk, Egg, Fish, Shellfish, Soya, Celery, Mustard, Sulphites, Sesame and Lupin. Please ask a member of staff for more information. A discretionary service charge of 10% will be added to the bill. A £20 deposit is required to confirm and secure your reservation.

V VEGETARIAN GF GLUTEN FREE GFA GLUTEN FREE AVAILABLE VG VEGAN VGA VEGAN AVAILABLE

