



NEW YEARS EVE MENU

All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as our entire menu is produced in the same kitchen. Our dish descriptions do not include all the ingredients used to make the dish. Therefore, if you have a food allergy please speak to a member of our team before placing an order.

STARTERS

Smoked Salmon Blinis £9

Served with dill crème fresh, capers, red onion, garnished with fresh pea shoots.

Brie & Cranberry Mini Filo Pastry Parcels £7

Served with a cranberry relish dipping sauce.

Cream of Mushroom Soup £7

Served with a mini onion loaf.

Pigs In Blankets £6

Served with a garlic, chilli, ginger sticky glaze.

MAINS

Line Caught Seabass £18

Pan fried Seabass served with roasted Mediterranean vegetables and a green pesto dressing.

Heart of Rump Steak £26

Served with a pan fried mushroom, roasted tomato, herby parmentier potatoes and a red wine jus.

Cajun Spiced Chicken £16

Chicken breast in Cajun spices with basmati rice and mango, red onion, tomato and avacardo salsa.

Butternut Squash & Sweet Potato Risotto £12

With freshly grated Parmesan cheese and crispy shallots.

The Vine Burger £14

Beef patty, warmed stiton cheese, crisp gem lettuce and bacon. Served with herby parmentier potatoes.

TO FINISH

New York Cheesecake £8

With Honeyed Figs & Vanilla Ice cream.

Sticky Toffee Pudding £7

With Toffee sauce & Vanilla ice cream.

A Selection of Cheese £9

With biscuits, grapes & chutney.

Strawberry Prosecco & White Chocolate Truffle £8

With black pepper and basil Strawberries.