

Warm Baked Sourdough (V)
Salted English butter
4.75



Martini Olives (VE)
Fresh lemon, extra virgin olive oil
5.00

NEW YEAR'S EVE

Menu

Five-Course 89.95

Amuse-bouche

Glamorgan Sausage (V)
Caerphilly cheese, leeks, tomato vinaigrette

Starters

Salt Baked Beetroot & Goat's Cheese Salad (V)
Candied walnuts, Merlot vinegar
(Vegan available upon request)

Finest Quality Smoked Salmon
Celeriac remoulade, lilliput capers, soft herbs

Cream of Chicken & Leek Soup
Sourdough croutons

Mains

Signature Beef Fillet
Garlic butter king prawns, béarnaise sauce, Koffmann chips

Confit Belly of Pork "Marco Polo"
Crackling, butter beans, honey spiced roasting juices

Escalope of Salmon "Hell's Kitchen"
Tomato vinaigrette, buttered leaf spinach, fresh herbs

Pomodoro Linguine (VE)
Tomato sauce, Piccolo tomatoes, fresh basil

Puddings

Mr Coulson's Sticky Toffee Pudding (V)
Vanilla ice cream, toffee sauce

1879 Cambridge Burnt Cream (V)
"The original recipe", fresh raspberries

Baked New York Cheesecake (V)
Blueberries

Ice Creams & Sorbets (V/VE)
Speak to your server for today's flavours

To Finish

Tea & Coffee
Served with Brownie Bites (V)

Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not list all ingredients. All weights are uncooked. A discretionary service charge of 10% will be added. All prices include VAT at the current rate. Adults need around 2000 kcal a day. (V) does not contain meat. (VE) does not contain any animal products.

