

# NEW YEAR'S DAY LUNCH

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New Year's Day is all about relaxing, refuelling, and recovering and we've got just the thing to help you start 2026 in delicious style.

Join us and enjoy our special New Year's Day menu, featuring comforting dishes made with the finest local ingredients.

2 COURSES £32

3 COURSES £40

PER PERSON

**Set NYD Menu 12.00pm – 6.45pm**

**Bar Open 12.00pm – 9:30pm**

Card details are required at the time of booking to secure your reservation. 7-day cancellation applies for all festive dining reservations, cancellation of booking or reduction of numbers after this time will be charged in full.

Should you wish to discuss anything specific with the team or to make a booking please contact them on 01757 288088

# NEW YEAR'S DAY LUNCH MENU

## STARTERS

House made soup of the day, warm bread (GF, VE)

Tossed portobello mushrooms, garlic and creme fraiche scented with  
tarragon warm toasted rosemary focaccia (GFA, DFA, V, VEA)

Bloody Mary prawn and crayfish cocktail, warm focaccia bread (GFA, DFA)

Chicken liver and brandy pate, red onion compote, warm breads,  
dressed salad leaves (GFA)

Confit of duck leg salad, rocket, clementines and pomegranate,  
house vinegarett dressing (GF, DF)

Baked Camembert, rosemary, garlic sea salt, cranberry chutney, warm  
breads and artisan crackers (V, GFA)

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## ROASTS

Roast Yorkshire turkey with all the trimmings, sage and onion stuffing, pigs in  
blanket (GFA, DFA)

Roasted top side Aberdeen Angus beef with an English mustard and  
Rosemary crust Yorkshire pudding (GFA, DFA)

Honey roasted gammon, Yorkshire pudding, sage and onion  
stuffing (GFA, DFA)

Roast loin of pork, crispy crackling, sage and onion sauce, Yorkshire  
pudding, apple chutney (GFA, DFA)

Classic three nut roast with chestnuts and cranberries, Sage and onion  
Stuffing, Yorkshire pudding available (GF, VEA)

***All roasts served with classic seasonal vegetables and roasted potatoes***

***Cauliflower cheese (GFA, V) £5***

***Maple roasted parsnips (GF, VE) £5***

DIETARY INFORMATION (GF) gluten friendly | (GFA) gluten free available | (V) vegetarian | (VA)  
vegetarian available | (VE) Vegan | (DF) Dairy Free



# NEW YEAR'S DAY LUNCH MENU

## MAINS

Flamed venison burger, caramelised red onion marmalade, Yorkshire blue cheese, tomatoes, house slaw, sweet potato fries (DFA)

Chicken breast stuffed with haggis wrapped in smoked bacon, whisky cream sauce, carrot and potato mash, winter greens

Gateau of aubergine, peppers, courgette, and tomatoes, roasted tomato basil and red wine ragu (VE, GF)

Grilled seabass fillets on sauté potatoes, samphire, saffron, mussels, prawn chowder (GF, DFA)

Beer battered haddock, triple cooked chips, Yorkshire caviar (mushy peas), homemade tartar (GFA)

Steak and ale pie, blue cheese crust, triple cooked chips, winter greens

Yorkshire Flat iron steak 10oz (Chefs recommendation medium rare), tossed garlic & rosemary chestnut mushrooms, grilled tomato, triple cooked chips (GF)

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## DESSERTS

Cinnamon and clementine scented crème brûlée, shortbread fingers (V,GFA)

Traditional Black Forest trifle (V)

Trio of Yorkshire cheeses, Christmas cake, celery, grapes, fruit chutney, artisan crackers (V,GFA)

Apple and cinnamon crumble, English custard (GFA, V)

Warm lemon meringue pie, vanilla ice cream, lemon curd sauce drizzle (V)

Warm chocolate fudge brownie, clotted cream ice cream (V, VEA, GFA, DFA)

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