

the resolutions can wait 'till tomorrow

# New Year's Day Lunch

live performance from local solo artiste, Jordan Marks from 3pm

12pm - 4pm

..... Starters .....

## KITCHEN MADE SOUP (v)

crusty bread, salted butter 6.0

## PRAWN COCKTAIL WITH AVOCADO

classic cocktail sauce, lemon, granary bread, butter 8.0

## DUCK & PORT PÂTÉ

toasted brioche, pickled vegetables, red currant glaze 8.0

## SALMON GRAVALAX

citrus cured fillet, tequila & lime sorbet, cucumber ribbons & gel 8.5

## GARLIC KING PRAWNS

classic garlic prawns, white wine & herb cream sauce, crusty bread croutons 8.5

## PORK BELLY

crisp pork belly, satay sauce, roasted pineapple & salsa 8.0

## PERL LAS FRITTATA (v)

Perl Las & sweet potato, red onion marmalade, grain mustard vinaigrette 7.5

..... Mains .....

## CLASSIC FISH & CHIPS

beer battered haddock, chunky chips, pea purée, tartare sauce 12.5

## STEAK BURGER

smoked bacon, Cheddar cheese glaze, brioche bun, house relish, slaw,  
chunky chips 13.5

## CHICKEN BURGER

butter milk cajun chicken burger, spiced mayonnaise, cheese, bacon, brioche bun,  
slaw, chunky chips 13.5

## 21 DAY AGED 10oz RIB EYE STEAK

HBK unique steak rub, roasted balsamic tomatoes, portobello  
mushroom, pea shoots, chunky chips and peppercorn sauce 23.5

## KING PRAWN & CRAB LINGUINI

coriander & parsley pesto, lime & chilli butter 15.5

## FILLET OF COD

pan fried cod, buttered greens, new potatoes, blossom honey & Prosecco cream 15.5

## VEGETARIAN BURGER (v)

lightly spiced cauliflower & Perl Las burger, crunchy walnuts, chunky chips 12.5

## VEGETABLE RISOTTO (v)

winter vegetable risotto, Parmesan crisp, chestnut crumb & sage oil 13.0

## ROAST BREAST OF PEMBROKE TURKEY

pigs in blankets, chestnut & sage stuffing, goose fat roast potatoes, red wine gravy 13.5

## DOUBE OF BEEF

horseradish & chive mash, chasseur sauce, Pancetta crisp 13.5

All served with anise carrots, tenderstem broccoli & swede purée,  
brussel sprouts, Pancetta & toasted almonds  
(please ask for no nuts or Pancetta if required)

..... Afters .....

## HOMEMADE CHRISTMAS PUDDING

brandy sauce, clementine sorbet, cinammon dust 7.0

## BRIOCHE BREAD & BUTTER PUDDING

apricot glaze & creamy custard 6.5

## CRÈME BRÛLÉE

classic crème brûlée, shortbread crumble & winter berry compote 6.5

## CHOCOLATE TORTE

dark chocolate, salted caramel, banana ice  
cream, pistachio brittle 7.5

