

NEW YEAR'S EVE

Four courses • £85 per person

BITES

Chargrilled sourdough, baba ganoush, smoked cods roe, olive oil and balsamic

STARTERS

Kataifi wrapped king prawns
Celeriac remoulade, lemon aioli

Ham, egg & chips
Braised ham hock, soft poached hen's egg, crispy potato straws

Roast squash & bell pepper risotto cake (V)
Mature cheddar sauce, charred padrón pepper

MAINS

INDIVIDUAL

7oz dry-aged fillet of beef
Garlic and cream layered potato, braised red cabbage, roast chantenay, red wine sauce

Pan-seared stone bass fillet
Grilled leek and bacon cream, mini shellfish pie

Chargrilled polenta (V)
Artichoke & truffle ravioli, king oyster mushroom, truffle and herb cream

TO SHARE

Mixed grill
4oz fillet steak, venison sausage, lamb chop, chicken breast, pork belly,
confit mushroom, roast tomato, fried hen's egg, jumbo onion rings, sweet potato fries

DESSERTS

Espresso moussini (V)
Dark chocolate and coffee mousse, white chocolate ganache, almond biscotti

Preserved lemon panna cotta
Lemon gel, honey and poppy seed madeleine

Black treacle & ginger parkin (V)
Honeycomb, caramel sauce, vanilla bean ice cream

(V) VEGETARIAN • (GF) GLUTEN-FREE

If you are concerned about any food allergies or dietary requirements please speak to a member of the team who would be delighted to assist. Adults require approximately 2000 kcal a day. All prices are inclusive of VAT and a discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.

THE
LONG
BAR
& GRILL