

Celebrate  
**NYE** at **81**  
**2025**

3 COURSES  
£55

**Starters**

**Beetroot carpaccio**

beetroot puree, goats' cheese & dill mousse (v)

**Potted confit duck**

piccalilli, sourdough, herb salad (gfo)

**Gin & tonic cured salmon**

pickled cucumber, lemon crème fraiche, watercress (gf)

**Spicy parsnip soup**

parsnip crisps, herb oil, sourdough croutons (ve, gfo)

**Mains**

**Herb-roasted chicken supreme**

truffle-infused mash, roasted baby vegetables, chicken sauce (gf)

**Aged sirloin of beef**

fondant potato, mini braised beef pie, baby carrots, wild mushrooms, beef jus (gfo)

**Pan-fried sea bass fillet**

sautéed potatoes, pancetta, creamed leeks, samphire, butter sauce (gf)

**Butternut squash risotto**

blue cheese, rosemary, crispy sage (gf, v, veo)

**Desserts**

**Passionfruit cheesecake**

mango sorbet (v)

**Chocolate brownie**

honeycomb, pistachio ice cream (n, gf, v)

**Warm blackberry frangipane tart**

vanilla ice cream, blackberry compote (n, v, veo)

**British cheese board**

smoked Applewood, Cornish Brie, Barkham Blue, artisan crackers,  
celery & grape chutney (v)

