

TAVERN

NEW YEAR MENU

STARTERS

Traditional Ham Hock & Parsley Terrine (G, Mu, SD)
pickled carrot, apple chutney, toast

Salmon Gravavlax (F, G, M, SD)
crème fraîche, capers, watercress

Roast Winter Root Vegetable Salad (V)
pumpkin seeds, Smoked Cotswold Gold dressing

White Bean & Truffle Velouté (V) (G, M)

MAINS

Slow-Braised Blade of Beef (Ce, M, SD)
parsnip mash, Savoy cabbage, rosemary sauce

Poached Halibut (F, M)
wild rice, samphire, curry spices

Beetroot & Goat's Cheese Ravioli (V) (Ce, E, G, M, SD)
golden beets, curly kale

Pan-Fried Chicken Breast (Ce, M, SD)
potato rosti, sauteed greens, wild mushrooms

DESSERTS

Classic Lemon Tart (E, G, M)
raspberry sorbet

Sticky Toffee Pudding (E, G, M)
toffee sauce, salted caramel ice cream

Cheese Selection (Ce, G, M, SD)
onion chutney, rye biscuits, celery

Dark Chocolate Cheesecake (E, G, M)
bitter orange

ALLERGEN KEY - [C] CRUSTACEANS, [Ce] CELERY, [E] EGGS, [F] FISH, [G] GLUTEN, [L] LUPIN, [M] MILK, [Mo] MOLLUSCS, [Mu] MUSTARD, [N] NUTS, [P] PEANUTS, [S] SOYA, [SD] SULPHUR DIOXIDE, [Se] SESAME SEEDS.

For dietary requirements and food allergies, please ask a member of our team for assistance.
All prices are inclusive of VAT, a discretionary service charge of 12.5% will be added to your bill.
Vegetarian [v] Plant-based on request [v+p] Plant-based [p]



TAVERN

