



KITCHEN E20 NEW YEAR'S MENU

Starters

- Severn & Wye beetroot cured salmon, soured cream, radish & dill 14
Potted ham hock, piccalilli relish, crisp sourdough toasts 13
Conference pear, apple, pickled watermelon & stilton salad, walnut dressing 8 (v)
Caesar salad, torn garlic croutons, crispy kale & bacon 7
Super seed, quinoa & chicory salad, apple yoghurt dressing 7
Half a dozen Maldon oysters, shallot red wine vinegar & lemon 16

Mains

- 200g Aged fillet steak – served with truffle herb butter & triple cooked chips 40
Lobster tail risotto, tarragon bisque cream 28
Roast cauliflower steak, melting stilton, grilled ceps & charred onions 18 (v)
Aged rump cap brisket burger, caramelised onions,
pickles, cheddar, triple cooked chips 18
Chalk stream trout, celeriac remoulade, shrimp & herb butter 19
Baked sea bass, smoked bacon leeks, champagne chive sauce 26

Sides

- Triple cooked chips 5
Crushed root vegetables 5 (vg)
Buttered baby potatoes 5
Maple glazed Chantenay carrots 5 (vg)

Desserts

- Warm sticky toffee pudding, clotted cream 8
Dark chocolate & honeycomb brownie bar 8
Nougatino mousse, warm clementine's 8
Selection of cheese from the British Isles, crackers, celery, grapes & fruit chutney 10

Some dishes can be adapted so if you have any dietary requirements or allergies and require assistance in choosing a suitable dish, please let us know. An optional 12.5% service charge will be applied to food and beverage.