

GLUTEN FREE New Year's Eve Menu

3 courses & a glass of Prosecco from £53.95

Upgrade to a glass of Moët & Chandon Impérial Champagne (£7pp supplement) for a truly special celebration

STARTERS

CRAB, PRAWN & PINK GRAPEFRUIT COCKTAIL
Avocado, baby gem lettuce, samphire and zesty citrus yoghurt dressing

SMOKY BARBECUE WINGS
Buttermilk ranch dressing

TOMATO & BASIL SOUP V
Vegetable crisps, balsamic glaze and toasted bread

BAKED CHEDDAR MUSHROOMS V
Creamy Cheddar cheese & spinach sauce, with toasted bread

THE STEAK EXPERIENCE

by the Masters of Steak

PRIME STEAK

Served with parsley butter, mashed potato or crushed baby potatoes, balsamic beef tomato and a slice of our famous onion loaf. Then it's down to you to be the master of your steak and choose your steak sauce and wedge dressing

- 50 DAY AGED BISTRO RUMP 8OZ
- 30 DAY AGED SIRLOIN 8OZ
- 30 DAY AGED RIBEYE 12OZ
- 30 DAY AGED FILLET 8OZ | £2 supplement
- 50 DAY AGED GRAIN FED SIRLOIN 10OZ | £2 supplement

Choose your steak sauce

Beef Dripping Sauce | Porcini Mushroom & Black Garlic | Rich Bordelaise* | Three Peppercorn* | Classic Béarnaise*

Choose your wedge dressing

Bacon & Honey Mustard | Long Clawson Stilton & Blue Cheese | Garlic Mayonnaise & Grana Padano

MAINS

BUTTERMILK CHICKEN

Boneless half chicken, sweetcorn purée, dauphinoise potato, tenderstem broccoli, chicken dripping gravy

MEDITERRANEAN-STYLE VEGETABLE RISOTTO VE

Butternut squash, tenderstem broccoli, spinach and ratatouille, topped with onion loaf crumb and root vegetable crisps

GRILLED SEABASS & KING PRAWNS*

With samphire, asparagus, baby spinach, dauphinoise potato and a white wine, Prosecco & seafood sauce

SIDES

ENJOY ANY OF THE 3 SIDES
BELOW FOR £10

- Smoked Beef Dripping Roast Potatoes 3.50
- Spiced Red Cabbage & Apple VE 3.50
- Garlic Button Mushrooms V 3.50
- Garlic Sautéed Greens V 4.50
- Onion Loaf VE 3.95

DESSERTS

BRAMLEY APPLE & RHUBARB CRUMBLE VE

Served with vegan custard (VE) or vanilla bean ice cream (V)

ICE CREAM V

A choice of three ice creams, served with rich Belgian chocolate sauce and your choice of vanilla bean, double chocolate or strawberry ice cream

RASPBERRY, COCONUT & VANILLA PANNA COTTA VE

Topped with a sweet raspberry compote

Recipe specially created by Jacek Fajkowski from Miller & Carter Gloucester

STICKY TOFFEE PUDDING V

Rich salted butterscotch sauce and vanilla bean ice cream

This menu has been accredited by Coeliac UK. Processes and training are in place to ensure that meals on this menu are gluten free. 'Gluten free' describes foods that contain gluten at a level of no more than 20 parts per million (ppm). * Please be aware that this dish contains Wheat & Barley - containing gluten at a level of no more than 20 ppm.

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. Please refer to our allergen information at the time of your visit to check for changes. (V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server.

* = this dish contains alcohol. Weights stated are approximate uncooked weights.