

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

❄️ FESTIVE COCKTAILS ❄️

Our beautifully crafted festive cocktails, expertly mixed and full of Christmas flavour

NORTH STAR MARTINI

Our Christmas twist on the classic Pornstar Martini infused with ginger and cinnamon – Absolut Vanilla vodka shaken with passionfruit and winter spices. Served with a shot of Prosecco 8.25

ESPRESS-SNOW MARTINI

A quintessential Christmas indulgence: Ketel One vodka, Tia Maria, and a shot of freshly brewed espresso, infused with ginger and cinnamon for that festive feel 8.25

SPICED BRAMBLE ROYALE

Bombay Bramble gin infused with blackberries & raspberries, topped with decadent Prosecco for the perfect festive sparkle. A sensational spritz for the Christmas season 8.25

SNOWBALL VELVETEEN

Recipe specially created by Jessica Skinner from Miller & Carter Bagshot

Velvety Belgian chocolate sauce with Baileys, Amaretto and milk. Topped with chocolate dusting for the most luxurious Christmas tipple 8.25

STARTERS

CRAB, PRAWN & PINK GRAPEFRUIT COCKTAIL*

Avocado, baby gem lettuce, samphire & Bloody Mary dressing

DUCK PARFAIT*

A smooth duck parfait served with apple, date & tamarind chutney and toasted bread

BAKED CHEDDAR MUSHROOMS V

Creamy Cheddar & spinach sauce, served with toasted breads

CARROT & GOLDEN BEETROOT SOUP V

Vegetable crisps, balsamic glaze and ciabatta. **Vegan option available (VE)**

ROASTED SHALLOT & ARMAGNAC TARTE TATIN* VE

Dressed with balsamic glaze and roasted tomato sauce, topped with watercress

BAKED CAMEMBERT TO SHARE V

For two to share. With apple, date & tamarind chutney, served with toasted breads

THE STEAK EXPERIENCE

by the Masters of Steak

PRIME STEAK

Served with parsley butter, seasoned fries, balsamic beef tomato and our famous onion loaf, an iceberg lettuce wedge and steak sauce of your choice

50 DAY AGED BISTRO RUMP 8OZ

30 DAY AGED RIBEYE 12OZ

30 DAY AGED SIRLOIN 8OZ

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 | Buttermilk Ranch & Croutons | Long Clawson Stilton & Blue Cheese | Garlic Mayonnaise & Grana Padano

MAINS

CONFIT DUCK LEG*

Glazed with kumquat marmalade, dauphinoise potato, tenderstem broccoli, baby spinach and a blood orange sauce

Recipe specially created by Alex Pitts from Miller & Carter Langdon Hills

MEDITERRANEAN-STYLE VEGETABLE RISOTTO VE

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

CAMEMBERT & BACON BURGER

Mincied from the finest 30 day aged prime steak, served in a glazed brioche bun with cranberry, Camembert and smoked streaky bacon. Served with beef dripping sauce and sage & onion fries

GRILLED SEABASS & KING PRAWNS*

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

SIDES

Camembert Mashed Potato V 5.25

Cauliflower Cheese V 4.50

ENJOY ANY 3 FESTIVE SIDES BELOW FOR £10

Cumberland Pigs in Blankets 3.75

Smoked Beef Dripping Roast Potatoes 3.50

Spiced Red Cabbage & Apple VE 3.50

DESSERTS

CROQUE-EN-BOUCHE CHEESECAKE V

Baked vanilla cheesecake with cookie dough base, topped with cream profiteroles and salted caramel sauce

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

BLACK FOREST GATEAUX* V

Classic rich chocolate sponge topped with freshly whipped cream and boozy black cherries in Kirsch

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.