

NEW YEAR'S EVE
DINNER

Menu



T H E R I B

SMOKEHOUSE AND GRILL

STARTERS

Parsnip Soup (V,MU)

Parsnip crisp, curried apple

Soy and Honey Glazed Pork Belly (S,SE,SD)

Asian slaw, wasabi mayonnaise, crunchy nori

Severn and Wye Smoked Salmon (W,B,F,SD)

Pickled shallot, cucumber pearls, lemon mayonnaise, sourdough

Potato and Perl Las Cheese Royale (V,D,E)

Beetroot, braised leek, fennel seed mayonnaise

MAIN COURSES

Roasted Lamb Cannon (D,SD)

Merguez sausage, creamed potato, yeasted cauliflower, Pedro Ximenez prunes

Beef Fillet (SD,D,E)

Potato Royale, smoked carrot purée, winter greens, green peppercorn sauce

Potato, Caerphilly Cheddar
and Olive Strudel (V,W,D,S)

Smoked, purée and baby carrots, thyme quinoa, winter greens

Pan Roasted Monkfish (F,SD,MU)

Red lentils, baby carrot, coconut curry sauce, coriander

DESSERTS

Warm Chocolate Fondant (V,S,D,E)

Marinated blackberry, white chocolate ice cream

Lemon Tart (V,W,S,D,E,SD)

Blackberry compote, meringue

Morello Cherry Blondie (V,W,D,E,S)

Dark chocolate mousse, white chocolate ice cream

Banana and Toffee Eton Mess (V,D,E)

Caramel ice cream

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

Lifestyle: 🌱 Plant-based, (V) Vegetarian