

NEW YEAR'S EVE  
DINNER

*Menu*



**T H E R I B**

SMOKEHOUSE AND GRILL

## STARTERS

Spiced Winter Squash Soup 🌿  
*Herb oil, spiced pumpkin seeds (V)*

Soy & Honey Glazed Pork Belly  
*Asian slaw, wasabi mayonnaise, crunchy Nori (S,SE,SD)*

Severn & Wye Smoked Salmon  
*Pickled celeriac, clementine gel, crème fraiche (F,C,D,SD)*

Potato & Perl Las Cheese Royale  
*Beetroot, braised leek, fennel seed mayonnaise (V,D,E)*

## MAIN COURSES

20oz Dry Aged Porterhouse Steak  
(For two to share)  
*Chunky chips, green beans and tenderstem broccoli, pickled shallot salad, peppercorn sauce (D,SD)*

Roasted Welsh Lamb Rump  
*Gratin potato, wilted kale, cumin seed sauce (D,SD)*

Beef Sirloin  
*Fondant potato, duxelles stuffed Portobello mushroom, winter greens, bordelaise sauce (SD,D)*

Potato, Caerphilly Cheddar & Olive Strudel  
*Thyme quinoa, artichoke, grilled lettuce sauce (V,W,D,S)*

Pan Roasted Brill  
*Gratin potato, white bean, leek and mussel chowder, seasonal greens (F,D,M,SD)*

## DESSERTS

Warm Chocolate Fondant  
*Jaffa cake ice cream, orange gel, burnt orange (V,S,D,E)*

Raspberry & Vanilla Cheesecake  
*White chocolate ice cream, oat crumb (W,S,D,E,O)*

Morello Cherry Blondie  
*Dark chocolate mousse, cherry sorbet (V,W,D,E,S,SD)*

Banana & Toffee Eton Mess  
*Caramel ice cream (V,D,E)*

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