

No
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NEW YEAR'S DAY MENU

STARTERS

CHICKEN, SMOKED BACON,
& GARLIC ROULADE
crispy chicken skin, cauliflower purée,
cauliflower florets
£7.95 GF*

WELSH RAREBIT
toasted sourdough, cheddar, ale & Dijon
mustard gratin, dressed rocket
£7.95

KATSU CRUMBED TOFU
tonkatsu curry sauce,
finely shredded cabbage
£7.50 VE

SWEET POTATO & THYME SOUP
crème fraîche, artisan bread roll
£6.95 VE GF*

SALT & PEPPER CALAMARI
crispy noodles, sweet chilli sauce,
spring onions
£8.95

LAMB, LENTIL & PEA SAMOSA
cucumber & mint raita, chickpea salad
£7.95

SMOKED SALMON TARTARE
lemon, potato terrine,
dill emulsion, pickled shallots
£8.95 GF*

WILD MUSHROOM &
RED ONION FILO TARTLET
chestnut mushroom purée,
truffle mascarpone, chives
£7.50 V GF*

*Homemade &
locally sourced;
bread, free-range & British meat,
vegetables, fruit, dairy & eggs*

LIGHTER BITES

CLUB SANDWICH
roast chicken breast,
smoked bacon,
tomato jam, gem
lettuce, black pepper
mayonnaise, mixed
salad, white bloomer
£11.95 GF*

TUNA MELT
BAGUETTE
mozzarella & cheddar,
mixed salad
£10.95 GF*

CAPRESE
FOCACCIA
tomato, mozzarella,
basil, pickled red
onion, pesto butter
£9.95 V GF*

SOFT HERB
FALAFEL
roasted red pepper
houmous,
Mediterranean salad,
flat bread
£13.95 VE GF*

SOUTHERN-FRIED
BUTTERMILK
CHICKEN
American style
pancakes, hot honey,
pickled red onion
£12.95

ADD: SMOKED
STREAKY BACON
£1.50 GF*

NEW YEAR'S DAY MENU

MAINS

28 DAY MATURED STAFFORDSHIRE ROAST BEEF, SERVED PINK & ROAST PORK
Yorkshire pudding, pork & apricot stuffing, garlic & thyme roast potatoes, seasonal vegetables, roast gravy
£22.⁹⁵ GF*

PAN-ROASTED CHICKEN SUPRÊME
pork & apricot stuffing, garlic & thyme roast potatoes, seasonal vegetables, roast gravy
£19.⁹⁵ GF*

28 DAY MATURED STAFFORDSHIRE ROAST BEEF, SERVED PINK
Yorkshire pudding, garlic & thyme roast potatoes, seasonal vegetables, roast gravy
£19.⁹⁵ GF*

LOCALLY SOURCED ROAST PORK
pork & apricot stuffing, garlic & thyme roast potatoes, seasonal vegetables, roast gravy
£18.⁹⁵ GF*

PAN-FRIED MONKFISH
Goan style curry sauce, cauliflower pakora, crushed new potatoes, spinach, coriander
£27.⁹⁵ GF*

VENISON HAUNCH
confit carrot, carrot purée, horseradish rosti, braised red cabbage, red wine sauce
£26.⁹⁵ GF*

CARAMELISED RED ONION
whipped goat's cheese, roasted butternut squash, parmentier potatoes, toasted almonds, balsamic glaze
£17.⁵⁰ VE* GF*

ASTON MARINA BEEF BURGER
homemade burger sauce, cheddar cheese, lettuce, tomato, toasted ciabatta roll, dressed rocket, fries
£18.⁹⁵ GF*

ADD: SMOKED STREAKY BACON
£1.⁵⁰ GF*

MALAI KOFTA
rich & aromatic cream curry, potato & paneer dumplings, basmati rice, coriander
£17.⁹⁵ V GF*

ADD: CHICKEN **£5.⁵⁰ GF***

LUXURY FISH PIE
salmon, hake, smoked haddock & king prawns, leeks, peas, cheddar & chive potato gratin, tenderstem, green beans
£21.⁹⁵

WILD MUSHROOM RISOTTO
king oyster mushroom, truffle, rocket
£17.⁹⁵ VE GF*

ADD: PICANHA STEAK **£7.⁹⁵ GF***
ADD: CHICKEN **£5.⁵⁰ GF***

SIDES

CHEF'S HAND CRAFTED FRESHLY BAKED BREAD
paired with a butter - flavoured to complement
£3.⁹⁵

KALAMATA & HALKIDIKI OLIVES
sun-dried tomato, garlic & mixed herbs
£3.⁹⁵ VE GF*

CREAMED POTATOES
£4.⁵⁰ V GF*

GARLIC & THYME ROAST POTATOES
£4.⁵⁰ VE* GF*

BUTTERED TENDERSTEM BROCCOLI
toasted almond
£4.⁵⁰ VE* GF*

YORKSHIRE PUDDING
£1.⁵⁰ V GF*

ALLERGENS

Please advise us about any allergies or special dietary requirements

V VEGETARIAN **VE** VEGAN **VE*** VEGAN ALTERNATIVE AVAILABLE
GF GLUTEN FREE **GF*** ADAPTABLE TO GLUTEN FREE

All our food is prepared in an environment where: nuts, peanuts, gluten, sesame, milk, egg, soya, celery, mustard, lupin, fish, molluscs, crustaceans and sulphite containing ingredients are used

