

NYE A LA CARTE

Minimum of 2 Courses

NIBBLES

HOMEMADE FOCACCIA
5

OLIVES
5

HUMMUS & FLATBREAD
5

IN THE BEGINNING

FRENCH ONION SOUP *
Gruyere cheese crouton
8.5

FLAKED HOT SMOKED SALMON *
Pickled cucumber, blini,
juniper berry cream fraiche
9.5

HAM HOCK TERRINE *
Chicken and tarragon fritter,
celeriac remoulade, toasted sourdough
8.5

GOATS CHEESE CROTTIN
Beetroot, rocket and aged balsamic
9  

THE MAIN EVENT

ROAST SIRLOIN OF BEEF
Roast potatoes, Roasted root vegetables,
tarragon jus
19.5

HALF ROTISSERIE CHICKEN
Creamed potato, French style peas,
grain mustard and cream
18.5 

PAN FRIED SEA BASS
Potato cake, tender stem broccoli,
jumbo king prawns
21.5 

HOMEMADE TAGLIATELLE
Wild mushroom fricassee,
cep mushroom, parmesan shards
18.5 

TO FINISH

APPLE CHEESECAKE
Biscuit crumb, custard
8.5

**CARAMEL, BANANA AND
HAZELNUT TORT**
Salted caramel ice cream
8.5

STICKY TOFFEE PUDDING
Butterscotch sauce,
vanilla ice cream
8.5

CHOCOLATE DELICE
Grand Marnier truffle,
cherry sorbet
8.5

SIDES

**TRIPLE COOKED
CHIPS**
3.5 

**SALT AND PEPPER
FRIES**
4.5 

**BEER BATTERED
ONION RINGS**
3.5 

**TITANIC
HOUSE SALAD**
3.5 


PIGS IN BLANKETS
4

**ROASTED ROOT VEGETABLES
& SPROUTS**
3.5 

**ROAST POTATOES WITH
ROSEMARY & GARLIC**
3.5

DINNER
THEN DUVET



 Dishes suitable for vegetarians

 Dishes suitable for Gluten Free

* Dish can be made Gluten Free - if required please advise in advance

All information on ingredients which may cause allergy or intolerance can be found by scanning the QR code. If you have a food allergy, it will be helpful to us if you could inform staff so we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation and service.