NYE SET MENU

MAY YOUR YEAR BE AS FULL AS OUR PLATES

DRINK ON ARRIVAL

POMEGRANATE MIMOSA FLUTE 5.00
Orange juice, Prosecco & pomegranate

NIBBLES

BILL'S SPICED TORTILLAS (Vg) 5.50
Served with smoky tomato salsa & smashed avocado

BREAD & OLIVES (Vg) 5.50
Warmed focaccia, mixed marinated olives with a balsamic & oil dip

PIGS IN BLANKETS 5.95
Cumberland sausages wrapped in streaky bacon with cranberry sauce

2 COURSES & A FESTIVE COCKTAIL — £32.95

FESTIVE COCKTAILS

MULLED MARGARITA ROCKS 10.75
Casamigos blanco tequila, mulled spice, star anise, orange & lime with a cinnamon sugar rim

RUBY OLD FASHIONED ROCKS 11.50
Johnnie Walker Black Ruby, raspberry & pomegranate, Angostura bitters

FESTIVE SPRITZ WINE GLASS 10.95
Tanqueray gin, mulled spice syrup, Prosecco, soda, orange & rosemary

WINTER NO PUNCH HIGHBALL (No alcohol) 8.95
Captain Morgan 0.0%, mango, lime, agave, mulled spice & cinnamon

STARTERS

CHICKEN LIVER & BRANDY PÂTÉ
Caramelised onion & apple chutney, festive seed mix with toasted flatbread
(GF OPTION AVAILABLE)

CRISPY CALAMARI
Served with roast garlic & basil aioli

CRISPY SPROUTS & CURRY KETCHUP (V)
Deep-fried sprouts, curry ketchup, lime, coriander & red chilli

PARSNIP & APPLE SOUP (Vg)
Pumpkin seeds & harissa oil

MAINS

STILTON & STUFFING BURGER
Beef burger, pigs in blankets, bacon & Stilton, stuffing mayo, caramelised apple & onion chutney, crispy onions & lettuce in a linseed bun, served with rosemary fries
(GF OPTION AVAILABLE)

GRILLED SALMON FILLET
Glazed in miso & maple, with chive mash, seasonal greens, charred lemon, crispy onions & Prosecco hollandaise

BEETROOT & CARAMELISED ONION TART (Vg)
Winter salad, horseradish, vegan feta, festive seed mix & Bill's dressing

CHARGRILLED BLACK ANGUS SIRLOIN STEAK +£7 SUPPLEMENT
Rosemary salted fries, garlic butter, roast tomato, onion rings & dressed pea shoots
WITH A CHOICE OF SAUCE:
CHIMICHURRI OR PEPPERCORN

TRUFFLE CHICKEN TWO WAYS
Chargrilled rosemary chicken & buttermilk chicken goujons, chive mash, truffle mayo & truffle gravy

DESSERTS +£5

STICKY TOFFEE PUDDING (V)
Warmed with salted caramel sauce, honeycomb crunch & vanilla pod ice cream

TRIPLE CHOCOLATE BROWNIE (V)
With warm chocolate sauce, vanilla ice cream & a chocolate flake

CHOCOLATE & SALTED CARAMEL TART (Vg)
With mixed winter spiced berries & burnt orange

FOREST FRUITS CHEESECAKE (V)
Chocolate cherry glaze, golden cocoa nibs, chocolate shavings

ICE CREAMS & SORBET (3 SCOOPS) (V)
Chocolate, strawberry, salted caramel & vanilla

BILL'S CHEESE PLATE (V)
Camembert, Cheddar & Stilton served with oatcakes & a caramelised onion & apple chutney

SIDES

SIDE SALAD (Vg) 4.95
Served with our house dressing

GRILLED FLATBREAD (Vg) 5.50
With garlic & herb butter

ADD CHEESE (V) 1.00

BILL'S MAC & CHEESE (V) 5.50

CREAMY SLAW (Vg) 4.50
Savoy & spring onion slaw with a creamy mayo dressing

BUTTERED SEASONAL GREENS (Vg) 4.95
Topped with toasted seeds & cranberries

FOR ALLERGEN & NUTRITIONAL INFO PLEASE SCAN THE QR CODE. A DISCRETIONARY OPTIONAL SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Processes are in place to ensure meals on our gluten free menus are gluten free. Detailed allergen information is available via the QR code. Burgers cooked medium carry a higher risk of food poisoning. Unlike a steak, a burger needs to be cooked through to reduce that risk. The FSA recommends that children, pregnant women and anyone with a weaker immune system have their burgers well done. (V) vegetarian (Vg) vegan (N) nuts

Bill's