# New Year's Menu. £49.95

## WELCOME DRINK

**French Martini**
Vodka, pineapple juice and raspberry syrup, garnished with a fresh raspberry.

## FOR THE TABLE

**Sharing Monkey Bread**
Tear and share bread, made with Cornish clotted cream and finished with a miso glaze. Served with butter and a sprinkle of sea salt flakes. V

## STARTERS

**Sticky Korean Fried Chicken**
Crispy buttermilk chicken, home-made gochujang glaze, carrot & daikon slaw, crispy shallots, aioli and lime.

**Mozzarella & Ricotta Arancini**
With Gran Levanto cheese and truffle mayonnaise. V

**Crispy Cauliflower**
Tossed in sweet chilli glaze with satay mayonnaise, sesame and curry leaves. VG GF*

**Pulled Beef & Smoked Bacon Croquettes**
Crispy beef croquettes, roasted black garlic aioli, sweet pickled shallots, prosciutto crumb and micro salad.

**Salt Cod & King Prawn Chowder**
Atlantic cod & king prawns in a white wine cream broth with smoked bacon, new potatoes, piquillo peppers, finished with parsley served with lemon & focaccia crisps. GFO

## INTERMEZZO

**Sicilian lemon sorbet.** VG GF

## MAINS

**King Prawn & Cod Linguine**
King prawns and line-caught cod with a creamy saffron, lemon zest & white wine sauce.

**Pan-Seared Sea Bream**
Served with a curry velouté, garlic & lime potatoes, charred green beans, crispy onions, curry leaves, micro coriander and lime. GF

**Butter-Roasted Chicken Breast**
Chicken breast filled with chestnut mushroom duxelles, confit truffle mash, wilted spinach, pangrattato and shallot & port jus. GFO

**Chestnut Mushroom, Tomato & Spinach Malvani Curry**
Sautéed in our home-made curry sauce made with red onion, coconut, and tamarind. Served with fragrant cumin rice and a fresh cucumber and tomato salad. GF VG

**6oz Dry Aged Flat Iron Steak (Supplement £10)**
With mustard butter, pickled shallots, watercress salad and a classic bordelaise, served with fries. GF

## DESSERTS

**Brûléed Miso Caramel Custard Tart**
Served with vanilla pod ice cream and shortbread crumb. A recipe created by our chef Fabio, from Cosy Club Bath. V

**Rich Chocolate Delice**
Smooth chocolate truffle, biscuit base, chocolate sauce, vanilla pod ice cream and dark chocolate soil. V

**Lemon & Raspberry Parfait**
With berry compote. VG GF

## BUBBLES AT MIDNIGHT

*Nut-free satay. Please speak to a team member before you order if you have any allergies or intolerances. We cannot guarantee that any of our dishes are 100% allergen-free.
GF gluten-free, GFO gluten-free option, V vegetarian, VG vegan. Please scan QR code for our full allergen statement, nutrition and dish information.
A discretionary 10% service charge will be added to your bill, all of which goes to our team.

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