NEW YEAR'S EVE 2023

from 8pm | ground floor «£65pp» | upstairs/at the bar «£60pp»

your table all evening with live music to give you the perfect start to 2024

early bird tables between 5-6pm «£35pp» | kids welcome - escabeanie menu «£15pp»

we kindly ask you to vacate your table by 7.30pm (note - live music doesn't start until later in the evening)



vegetarian & vegan menus available - let us know in advance

we respectfully ask for a non-refundable £30 deposit per person to secure your booking



to start

flatbread strips & dips hummus, carrot & cumin, purée V MAKE IT VEGAN mushroom & leek croquettes v garlic & chilli marinated panko tiger prawns lemon aïoli baby chorizo glazed in honey & sherry vinegar padrón peppers with sea salt VEGAN gordal olives marinated in thyme, orange & garlic VEGAN

followed by

Moroccan lamb tacos hummus, pickled red onion aubergine & tomato gratin v braised blade of beef olive oil mash, piquillo peppers, Rioja jus salmon 'tikka' red mojo marinated salmon fillet, curried mayonnaise, baby coriander sweet potato wedges sour cream & chive V grilled tenderstem broccoli romesco sauce V



to finish

churros to share (Spanish style doughnuts)

chocolate sauce V



PERKINS family





* we use a premium vegetarian substitute for Parmesan GF please note that we cannot scientifically guarantee any of our food or drink we serve is "Gluten-Free" as we use gluten containing ingredients in our kitchens & bars. Allergens only reference specific ingredients within each dish. Please note we cannot guarantee any menu item is free from any allergen due to the fact all allergens can be used within our restaurant and kitchen. VEGAN MAKE IT VEGAN some of our dishes are vegan or can be made vegan on request, please inform us at the time of order