



DAISY TASKER

NEW YEAR'S CELEBRATION

Soup of the Day (Ve)*

Served with fresh focaccia

Arbroath Smokie Rissoto (GF*)

Leek & smokie risotto, herb oil

Chicken Liver Pâté

Chutney & oatcakes

Roasted Red Pepper Hummus

Toasted flatbread

2 COURSES

£24

3 COURSES

£29

Beetroot Salad (Ve) (GF)

Red, golden, and candied beetroot, walnuts, pears, & tarragon vinaigrette

Roast Topside of Beef*

28-day dry aged roast topside, garlic & thyme roast potatoes, seasonal root vegetables, Yorkshire pudding and gravy

Nut Roast (Ve)

Nut roast, garlic & thyme roast potatoes, seasonal root vegetables, Yorkshire pudding and gravy

Steak Pie*

Braised beef, mushroom, & red wine, topped with puff pastry, roast new potatoes, and seasonal root vegetables

Cheese Burger*

Our own recipe 6oz steak burger from Yorkes, lettuce, tomato, topped with Emmental cheese & served with steak cut chips

Cod fillet (GF)

Crushed potatoes, spinach, chorizo & white bean cassoulet

Macaroni Cheese

Our own creamy macaroni served with garlic bread & side salad

Spiced Polenta (Ve)

Smoked aubergine, sweetcorn, and crispy chickpeas

Bread & Butter Pudding

Spiced custard, rum & raisin ice cream

Praline Chocolate Tart (Ve) (GF)

Chocolate, caramel and praline tart, vegan vanilla ice cream

Lavender Panna Cotta (GF)

Bee pollen meringue & apple sorbet

Sticky Toffee Sundae

Homemade sticky toffee pudding chunks, vanilla ice cream and butterscotch sauce

Selection of Ice Cream

Vanilla, strawberry or chocolate



Our menu description does not include a full description of ingredients, please ask for our allergens matrix for any allergens or intolerances

*Some dishes can be adapted to be gluten free