



NEW YEAR'S EVE MENU

STARTERS

Rye Bay Scallops, Blood Orange, Spiced Whipped Chickpea	£16.50 GF*DF*
Local Pheasant & Partridge Terrine, Pickled Walnut Ketchup, Herb & Apple Salad	£10.50 GF*DF*
Wild Mushroom Consommé, Pickled Chanterelle, Truffle, Gnocchi	£9.95 V
Goat Buratta, Honey Roasted Pear, Basil Pesto, Hazelnut, Bitter Leaves, Honey & Sherry Caramel	£10.50 GF*
Smoked Local Mackerel Pate, Horseradish & Dill Drop Scone, Celeriac Remoulade, Pickled Apple	£9.50 GF*
Macsween Black Pudding Scotch Egg, Ale & Chill Chutney, Young Rocket, Mustard Vinaigrette	£10.25 DF*

MAINS

Isle of Skye Halibut En Papillote, Braised Leeks, Samphire, Smoked Bacon & Cider Broth	£30.00 GF*DF*
Gressingham Duck Breast, Duck Fat Potatoes, Salsify, Hoisin & Blackberry Sauce	£28.00 GF*DF*
Wood Fired Wingham Cauliflower, Romesco Sauce, Butterbeans, Crisp Black Cabbage	£21.00 VGF*
Wild Sea Bass, Gusbourne Brut Reserve Beuree Blanc, Prawns & Mussels, Shaved Sprouts	£28.00 GF*
Corn Fed Chicken Breast, Confit Leg Croquette, Charred Sweetcorn, Girolles, Whisky & Tarragon Sauce	£22.50 GF*
Thyme Roasted Jerusalem Artichokes, Pressed Potato, Walnut Relish, Rainbow Chard, Artichoke Crisps ...	£19.00 VGF*
28 Day Aged Grass Fed 10oz Ribeye, Beer Battered Onion, Peppercorn Sauce, Skin on Chips	£35.50 GF*DF*

NYE SPECIALS TO SHARE

BAKED CAMEMBERT GF*

Cranberry & Bacon Jam, Crisp Sage, Apple, Dockers Focaccia
£18.00

32 DAY AGED GRASS FED NATIVE BRITISH ISLES BEEF GF*DF*

Millers of Speyside in the Cairngorm National Park, Scotland
All served with Triple Cooked Chips, Beer Battered Onion Rings,
Peppercorn Sauce, Watercress

850g T-Bone *or* Rib on the Bone
£95.00

500g Sirloin on the Bone
£50.00

GF GLUTEN FREE

DF DAIRY FREE

V VEGAN

* AVAILABLE, PLEASE ASK

FIND US ONLINE

WWW.FIVEBELLSBRABOURNE.CO.UK

PLEASE LET US KNOW OF ANY FOOD ALLERGIES UPON ORDERING. ALTHOUGH EVERY EFFORT IS MADE TO ACCOMMODATE FOOD ALLERGIES, WE'RE AFRAID WE CANNOT ALWAYS GUARANTEE MEETING YOUR NEEDS. ALL PRICES INCLUDE VAT.

A DISCRETIONARY 10% SERVICE CHARGE WILL BE APPLIED TO ALL TABLES.

SIDES - £4.75 EACH V*GF*DF*

Creamed Mashed Potatoes
Truffled Cauliflower Cheese
Seasonal Greens, Garlic Butter

Honey & Thyme Roasted Carrots
Buttered Morghew Park Estate New Potatoes
Chips/Fries

PUDDINGS

Bitter Chocolate & Malt Tart, Vanilla Ice Cream, Pistachio Bark	£9.50
Blood Orange Posset, Shortbread Crumb, Blackberry Sorbet	£9.00 GF*
Mill House Apple & Victoria Plum Crumble, Ice Cream/Custard/Cream	£8.50 VGF*
Stem Ginger Parkin, Compressed Apple, Taywell's Apple Sorbet, Gin Caramel	£8.50 GF*
Classic Affogato, Shortbread Crumb	£8.00 VGF*
<i>Add shot of Pleasant Land Distillery Walnut Liqueur - £3.50</i>	
Selection of Jude's Ice Creams or Sorbets	£7.00 VGF*
Cheesemakers of Canterbury Cheese Section, Frozen Grapes, Onion Marmalade, Oatcakes	£18.00