NEW YEAR'S EVE MENU

Three course menu £41.95 per person | under 12's 19.95 A glass of Prosecco or Buck's Fizz on arrival

STARTERS

Prawn cocktail, gem lettuce, cucumber, tomatoes, Marie Rose sauce Sticky sesame chicken

Calamari & roasted garlic aioli

Fully loaded hash browns, nacho cheese, sour cream, pico de gallo, guacamole, jalapeño, Italian hard cheese • with or without bacon

Black bean tacos, guacamole, pink onions •

MAINS

Harper's signature burger - double patty w/ streaky bacon, Cheddar cheese, house burger sauce, crisp lettuce & red onions w/ skin on fries

10oz Rump w/ your choice of chunky chips, skin on fries or Cali-Mex rice, w/ salad & one of our speciality sauces. Upgrade to 7oz Fillet +£5

Pan-fried Chalk Stream trout, Cali-Mex rice, chimichurri, sweet potato crisps

1/2 roast chicken, served w/ house slaw, corn on the cob & skin on fries

Plant based burger - Beyond Meat patty, black bean chilli, crisp lettuce, red onion, gherkin & spicy gochujang ketchup ◆

Roast aubergine, Cali-Mex rice, tenderstem broccoli & sweet potato crisps ♥

Beer battered haddock & chunky chips, minted peas & tartare sauce

Big Pav's baby back ribs, slow cooked w/ house rub & BBQ sauce, w/ house slaw, corn on the cob & skin on fries

Chicken ϑ rib combo, $\frac{1}{2}$ rack of ribs, $\frac{1}{4}$ flame grilled chicken, basted in BBQ sauce, w/ corn on the cob, house slaw ϑ skin on fries

DESSERTS

Chocolate millionaires mousse bar, raspberry sauce
Lemon cheesecake, poached winter fruits

Sticky toffee pudding, vanilla ice cream, toffee sauce
Chocolate brownie, vanilla ice cream

6 chocolate sauce
Marshfield Farm real dairy ice cream

6 sorbet

Clotted cream vanilla | Chocoholic heaven | Salted caramel Succulent strawberry | Apple sorbet | Raspberry sorbet

Coffee & chocolates to finish

Vegetarian
Vegan

A discretionary 12.5% service charge for tables of 6 or more will be added to your bill and fairly distributed amongst the team who prepared θ served your meal / drinks



Our food and drink are prepared in food areas where cross contamination may occur, please make us aware of any dietary requirements at the time of booking and we will endeavour to offer you alternatives or amendments on the menu.

We work with fresh food which is supplied daily and are confident that we will have the items available for your menu choices, we reserve the right to substitute dishes if there are any unforeseen disruptions to our fresh food deliveries.

We welcome larger groups, and the flexibility of our restaurant layout enables us to try and seat larger parties together. If you want to discuss your individual requirements, please contact us direct on 01489 861383.