

DIRTY BONES

NEW YEARS EVE SET MENU

First seating (5.30pm - 7pm) - £29 for 3 courses

Second seating (8pm onwards) - £35 for 3 courses

WELCOME

Studio 54 cocktail

STARTERS TO SHARE

CRISPY SQUID

Fried cuttlefish squid coated in breadcrumbs with sweet black garlic & lime-infused aioli

FRIED CHICKEN TACOS

Our signature fried chicken seasoned with cayenne chilli, topped with lime & pineapple marinated cabbage & carrot slaw, feta cheese and sour cream

BUFFALO AUBERGINE PB, N

Fried aubergine half-moons tossed in coconut oil & agave Buffalo hot sauce served over an almond yogurt ranch dressing

MAIN EVENT

RIB-EYE STEAK GF

Dry-aged rib-eye steak with porcini & bacon marmalade

BRAISED LAMB NECK GF

12 hour marinated and braised lamb neck with a caramel BBQ glaze and toasted garlic chip topping

CHICKEN & SWEET POTATO WAFFLES N

Free-range crispy fried chicken on a sweet potato waffle with pecans and soft cinnamons priced meringue

CAULIFLOWER 'CHICKEN' & WAFFLES PB, N

Brined and fried cauliflower on a buckwheat waffle with a shot of maple syrup and grilled lemon

All mains served with Skinny Fries, Winter Kale Salad and Mac & Cheese

TO FINISH

CHOCOLATE PUDDING PB

Pure cacao mousse pudding topped with whipped coconut cream

PEANUT BUTTER COOKIE CUP V, N

Salted peanut butter gelato, dark chocolate cookie chunks and honey nut brittle

NEW YORK CHEESECAKE V

Baked vanilla cheesecake with black cherry compote



KEY: PB Plant-based GF Gluten Free N Contains Nuts S Sesame V Vegetarian

*Please let us know of any allergies or dietary requirements at the time of pre-order.
An optional service charge of 12.5% will be added to your bill.*