



WINTER SET MENU

2 COURSES £20 / 3 COURSES £25

STARTERS

SLOW-COOKED CHICKEN

mushrooms, rocket salad topped with a twice-cooked egg

CULLEN SKINK

with farmhouse bread

SPINACH RISOTTO

crumbled goat's cheese (V)

NEO SOUP OF THE DAY (V)(GF)

MAINS

8OZ BEEF CHEESEBURGER

mixed with fresh herbs and melting onions,
topped with special burger sauce and pickles
served with fries

PHEASANT KIEV

creamy potato puree and buttered greens (GF)

NEO FISH & CHIPS

served with crushed peas & home-made tartar sauce (GF)

DICED SWEET POTATO

buttered bean chilli & fennel, braised rice (V)

DESSERTS

WARM TRIPLE CHOCOLATE BROWNIE

vanilla ice cream (GF)

BRAMLEY APPLE CRUMBLE TART

served with home-made traditional English custard (GF)

STICKY TOFFEE PUDDING

and toffe sauce

NEO ICECREAM & SORBET SELECTION

(3 scoops)

SELECTION OF 3 CHEESES

with celery, grapes, chutney & crackers (£5 supplement)

If you have any dietary requirements or require any details on allergens within our dishes, please ask your server.

A 10% service charge will automatically be added to your bill. This charge is discretionary,
so please ask your waiter if you would like this removed from your bill.