THE POTTING SHED

New Year's Eve Menu

Served from 12 to 9.30pm

NYE Party

See out 2026 at The Potting Shed with a live DJ from 9pm - 1am, great food, drinks and a night of New Year's Eve celebrations.

NIBBLES & SHARERS

Freshly baked sourdough 5 / Sweet Sicilian olives (gf) 5.25
Garlic & rosemary flatbread (vg, gfa) 7.95 / Mozzarella, brie & spiced cranberry flatbread (gfa) 8.95
Duck liver parfait, plum, toasted brioche 8.25 / Hot smoked salmon rillette, caper relish 7.5
Beef brisket croquettes, smoked paprika aioli 7.95 / Wild mushroom, tarragon & parmesan, sourdough bread (vg) 7

STARTERS

Roasted honey parsnip & chestnut soup, sage crisps & crusty bread (vg, gfa) 7.95
Rye Bay scallops, cauliflower, endive, pickled apple & radishes 14.75
Duck liver & whiskey parfait, plum chutney, toasted brioche 12
Baked camembert, truffled honey, burnt apple chutney, ciabatta bread 10.75
Wildshark gin-cured salmon, wasabi peas, honey & soy glaze (gf) 11
Goat's cheese curd & spiced beetroot salad, candied walnuts, sherry vinegar dressing (v, gf) 9.25

NEW YEAR'S EVE SPECIALS

Devon crab salad, avocado, pink grapefruit, chilli & lemon dressing 15
Aged beef carpaccio, parmesan, pickled mushroom & rocket salad (gf) 13
Wild halibut fillet, truffle pomme puree, confit shallots, Champagne velouté 27
28-day aged beef fillet, stilton & potato gratin, confit shallots, Bordelaise jus 36
Cherries Jubilee mess, kirsch liqueur, chocolate, hot black cherries, soft serve ice cream 8.75

MAINS

Rye Bay cod fillet, roasted Jerusalem artichoke, curly kale, herb butter sauce 24.5
English beef burger, brisket, smoked cheddar, triple mustard mayo, winter slaw, chips (gfa) 19.95
Sevenoaks venison steak, dauphinoise potato, cavolo nero, juniper & redcurrant jus (gf) 26
Jerusalem artichoke & pearl barley, toasted oats, pickled heritage cauliflower & chervil (v, vga) 18.75
Slow braised short beef rib, horseradish pomme puree, stock pot carrots, braising liquor (gf) 23.25
Celeriac, portobello mushroom & baby spinach pithivier, kale & vegetable marmite jus (vg) 17.5
Cornish haddock fish & chips, tartar sauce 19.5 / vga 15.75
35-day aged ribeye, skin on fries, watercress salad (gfa) 34
Flat iron steak, skin on fries, mixed salad (gf) 23.5
Peppercorn 3.25 / Blue cheese 3.25 / Confit garlic butter 2.75

SIDES

Pigs in blankets, maple & wholegrain mustard glaze 5.5 / Brussels sprouts, chestnuts, crispy bacon butter 4.25
Duck-fat roast potatoes, gravy 4.5 / Maple-roasted carrots & parsnips with toasted seeds (vg, gf) 4
Truffled cauliflower cheese, sage & cheddar crumb (v) 5.25

FROM THE WOOD-FIRED PIZZA OVEN (GFA)

Margherita (vga) 13.95 / Pepperoni 16.5 / Calzone 17.5 / Hawaiian 15.5 / Quattro stagioni 16.95
Bombay Bird – chicken tikka, 'nduja, mozzarella, pickled red onion, mint yogurt, mango chutney, coriander 18.25
Mobster - prosciutto, salami, pepperoni, pecorino, basil, hot honey, crispy shallots 18.5
Golden goat - goat's cheese, crème fraiche, roasted squash, caramelised red onion, pumpkin seeds, rocket 17.25

DATE	PUB	KITCHEN
Thursday 24th Dec (Christmas Eve)	8am - 10:30pm	8am - 8:30pm
Friday 25th Dec (Christmas Day)	9am - 7pm	9am - 4:30pm
Saturday 26th Dec (Boxing Day)	8am - 6pm	9am - 10am, 12pm - 4pm
Sunday 27th Dec	8am - 10:30pm	8am - 8:30pm
Monday 28th Dec	8am - 10:30pm	8am - 8:30pm

DATE	PUB	KITCHEN
Tuesday 29th Dec	8am - 10:30pm	8am - 8:30pm
Wednesday 30th Dec	8am - 10:30pm	8am - 8:30pm
Thursday 31st Dec (New Year's Eve)	8am - 1am	8am - 9:30pm
Friday 1st Jan (New Year's Day)	9am - 5pm	9am - 4pm
Saturday 2nd Jan	8am - 11pm	8am - 9:30pm

We do our best to cater for your dietary needs, but our kitchens are unable to guarantee that dishes will be ENTIRELY free from any one ingredient.
Gf – gluten free, gfa – gluten free available, vg – vegan, vga – vegan option available, v – vegetarian