THE NEW YORK BAR

FESTIVE MENU

15th November - 1st January 2026

SMALL PLATES	
PIGS IN BLANKETS Truffle & Parmesan dip	15
SMOKED SALMON CROQUETTES Whipped beetroot & horseradish dip	16
FIG & BURRATA BRUSCHETTA (VGO) Hazelnut, rocket, pomegranate	14
TURKEY & BRIE SAUSAGE ROLL Cranberry mayonnaise	16
THE RUBENS CHRISTMAS SANDWICH	
CHRISTMAS SANDWICH - TO SHARE Roast turkey, pork & apple stuffing, truffled Baron Bigod, cranberry mayonnaise On toasted sourdough Served with French fries & traditional mince pies	26
COCKTAILS	
BOURBON BELLS Buffalo Trace Bourbon, Mandarine Napoléon Liqueur, star anise & nutmeg infuse cream, blood orange cloud	18 ed
WHITE COSMOPOLITAN Ketel One Vodka, St-Germain Elderflower Liqueur, citrus, white cranberry juice, candied rosemary and cranberries	18
SPICED BLUEBERRY JAM SOUR Warner Edwards Gin, blueberry jam, Chambord, citrus, cinnamon syrup, egg whit	18

(VGO) Vegan option available