



Christmas 2026



SUMMAT TO ATE
STEAK RESTAURANT & FUNCTION ROOMS

Christmas Saver Menu

Available Monday – Thursday: 5.00pm – 9pm
From 1st – 23rd December

1 COURSE £14 | 2 COURSES £17 | 3 COURSES £20

Starters

Tomato & basil soup, balsamic glaze, soft buttered focaccia [v] ^

Garlic ciabatta [add cheese +£1] [v] ^

Mains

6oz 50 day dry aged rump steak on our speciality hot rock with triple cooked chips, confit mushroom & tomato ^

12oz 50 day dry aged rump steak on our speciality hot rock with triple cooked chips, confit mushroom & tomato ^ [+£8]

Herb roasted chicken supreme, new potatoes, pancetta & pea fricassee, spinach, jus *

Crispy gnocchi with red peppers, cashew pesto, wilted spinach & vegan parmesan [ve] ^

Sides

Pigs in blankets, honey mustard mayo - £7

Panko halloumi, sweet chilli [v] - £6

King prawn & chorizo skewers * - £7

Beer battered onion rings [v] - £5

Truffle cauliflower cheese [v] * - £6

Hot honey & sesame chicken strips - £7

Sauteed sprouts, pancetta, veal jus * - £6

Garlic ciabatta [add cheese £1] [v] ^ - £5

Sauces

Cracked black peppercorn * - £3

Red wine jus * - £3

Blackstick blue cheese * - £3

Diane * - £3

Desserts

Duo of ice cream – clotted cream vanilla & salted caramel [v] *

Lotus biscoff cheesecake, toffee sauce



Christmas Lunch Menu

Available Monday – Saturday: 12pm – 3pm
From 1st – 30th December
(excluding Christmas Eve, Christmas Day & Boxing Day)

1 COURSE £16 | 2 COURSES £21 | 3 COURSES £26

Starters

Tomato & basil soup, balsamic glaze, soft buttered focaccia [v] ^

Wild & button mushrooms, garlic & truffle cream, herb croutons [v] ^

Lamb & rosemary bon bons, pea puree, minted jus

Goats cheese & fig terrine, roasted walnuts, mulled cherry compote, sourdough croutes [v] ^

Duck & orange pate, baby leaf salad, sticky fig chutney, toasted brioche ^

Mains

Turkey breast, herb roasted potatoes, honey roast root vegetables, sticky red cabbage, tenderstem broccoli, sage & onion stuffing, pigs in blankets, pan gravy ^

6oz 50 day dry aged rump steak served on our speciality hot rock, triple cooked chips, confit mushroom, tomato ^

12oz 50 day dry aged rump steak served on our speciality hot rock, triple cooked chips, confit mushroom, tomato ^ (+£8)

Herb roasted chicken supreme, new potatoes, pancetta & pea fricassee, spinach, jus *

Thick Cumberland sausages, tenderstem broccoli, whipped potato, crispy onions, jus

Crispy gnocchi with red peppers, cashew pesto, wilted spinach & vegan parmesan [ve] ^

Sandwiches

All served on our signature sourdough & onion roll, with a bowl of triple cooked chips & coleslaw

Panko brie, cranberry sauce & dressed rocket [v]
- Add bacon for [+£2]

Maple syrup roasted pigs in blankets, melted pepper jack cheese

Dry aged rump steak, caramelised onions, peppercorn sauce

Roast turkey, sage & onion stuffing, cranberry sauce & jus

Desserts

Duo of ice cream – clotted cream vanilla & salted caramel [v] *

Chocolate fudge brownie, berry compote, clotted cream vanilla ice cream *

Traditional Christmas pudding, brandy sauce, redcurrants [v]

Lotus biscoff cheesecake, toffee sauce

Apple & rhubarb crumble, vanilla bean custard [v]

Sticky toffee pudding, butterscotch sauce, salted caramel ice cream [v]

A £10 per person deposit plus a pre-order is required for parties of 6 or more. In the event of cancellation, £10 for each person that cannot attend will be forfeited. This deposit is non-refundable under any circumstances.

* Gluten Free ^ Gluten Free Upon Request [v] Vegetarian [vg] Vegan

Christmas Menu

Available 1st December to 3rd January including Christmas Eve, Boxing Day and New Year's Day

2 COURSES £30 | 3 COURSES £36

Starters

- Tomato & basil soup, balsamic glaze, soft buttered focaccia [v] ^
- Wild & button mushrooms, garlic & truffle cream, herb croutons [v] ^
- Duck & orange pate, baby leaf salad, sticky fig chutney, toasted brioche ^
- Goats cheese & fig terrine, roasted walnuts, mulled cherry compote, sourdough croutes [v] ^
- Lamb & rosemary bon bons, pea puree, minted jus
- Prawn & crayfish cocktail, spiced marie rose, baby gem lettuce, toasted focaccia ^

Mains

- Turkey breast, herb roasted potatoes, honey roast root vegetables, sticky red cabbage, tenderstem broccoli, sage & onion stuffing, pigs in blankets, pan gravy ^
- Herb crusted salmon fillet, fondant potato, tenderstem broccoli, Bearnaise sauce *
- Miso glazed pork belly, celeriac puree, sauteed cavolo nero, crispy parmesan gnocchi, jus *
- Braised beef feather blade, truffle polenta, buttered kale, parsnip crisp, red wine jus *
- Saffron & garlic creamed risotto, roasted butternut squash, spinach, crispy sage, herb oil [v] *

Hot Rock Steaks

All our steaks are served with tomato, confit mushroom and triple cooked chips ^

12oz 50 day dry aged rump steak	10oz 50 day dry aged rib eye steak	+£6
10oz 70 day dry aged marbled sirloin steak +£6	8oz Centre cut fillet steak	+£12

Sauces

Cracked black peppercorn *	£3	Blackstick blue cheese *	£3
Red wine jus *	£3	Diane *	£3

Sides

Pigs in blankets, honey mustard mayo	£7	Truffle cauliflower cheese [v] *	£6
Panko halloumi, sweet chilli [v]	£6	Hot honey & sesame chicken strips	£7
King prawn & chorizo skewers *	£7	Sauteed sprouts, pancetta, veal jus *	£6
Beer battered onion rings [v]	£5	Garlic ciabatta [add cheese £1] [v] ^	£5

Desserts

- Duo of ice cream – clotted cream vanilla & salted caramel [v] *
- Chocolate fudge brownie, berry compote, clotted cream vanilla ice cream *
- Traditional Christmas pudding, brandy sauce, redcurrants [v]
- Lotus biscoff cheesecake, toffee sauce
- Apple & rhubarb crumble, vanilla bean custard [v]
- Sticky toffee pudding, butterscotch sauce, salted caramel ice cream [v]



A £10 per person deposit plus a pre-order is required for parties of 6 or more. In the event of cancellation, £10 for each person that cannot attend will be forfeited. This deposit is non-refundable under any circumstances. On Christmas Eve, Boxing Day & New Year's Day a £10 per person deposit and full pre-order is required from all guests.

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Christmas Day Menu

£90 PER ADULT | £45 PER CHILD

A Little Something

Lamb & rosemary bon bon, pea puree

Starters

Roast parsnip & apple soup, cinnamon oil, soft buttered focaccia [v] ^

Wild & button mushrooms, garlic & truffle cream reduction, toasted focaccia [v] ^

Duck & orange pate, baby leaf salad, sticky fig chutney, toasted brioche ^

Salmon gravlax, radish cream, pickled cucumber, beetroot relish, rye croutes ^

Mains

Turkey breast, herb roasted potatoes, honey roast root vegetables, sticky red cabbage, tenderstem broccoli, sage & onion stuffing, pigs in blankets, local sprouts, pan gravy ^

Saffron & garlic creamed risotto, roasted butternut squash, spinach, crispy sage, herb oil [v] *

12oz 50 day dry aged rump steak served on our speciality hot rock, triple cooked chips, confit mushroom, tomato ^

10oz 50 day dry aged ribeye steak served on our speciality hot rock, triple cooked chips, confit mushroom, tomato ^ [+£5]

10oz 70 day dry aged marbled sirloin steak served on our speciality hot rock, triple cooked chips, confit mushroom, tomato ^ [+£5]

8oz centre cut fillet steak served on our speciality hot rock, triple cooked chips, confit mushroom, tomato ^ [+£8]

Sauces

Cracked black peppercorn *	£3	Blackstick blue cheese *	£3
Red wine jus *	£3	Diane *	£3

Sides

Pigs in blankets, honey mustard mayo	£7	Truffle cauliflower cheese [v] *	£6
Panko halloumi, sweet chilli [v]	£6	Hot honey & sesame chicken strips	£7
King prawn & chorizo skewers *	£7	Sauteed sprouts, pancetta, veal jus *	£6
Beer battered onion rings [v]	£5	Garlic ciabatta [add cheese £1] [v] ^	£5

Desserts

Duo of ice cream – clotted cream vanilla & salted caramel [v] *

Chocolate fudge brownie, berry compote, clotted cream vanilla ice cream *

Traditional Christmas pudding, brandy sauce, redcurrants [v]

Lotus biscoff cheesecake, toffee sauce

Sticky toffee pudding, butterscotch sauce, salted caramel crunch ice cream [v]



A £20 per person deposit is required from all guests. In the event of cancellation, £20 for each person that cannot attend will be forfeited. This deposit is non-refundable under any circumstances. Full payment and pre-order is due before the day.

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New Years Eve Menu

3 COURSES - £50 | KIDS 3 COURSES - £20

Your meal price includes complimentary entry to our exclusive New Year's Eve party in our upstairs function room! Celebrate the New Year with great music and an unforgettable atmosphere, all courtesy of our amazing DJ!

Starter

Curried cauliflower soup, creme fraiche, soft buttered focaccia [v] ^

Wild & button mushrooms, garlic & truffle cream reduction, toasted focaccia [v] ^

Wild boar & apricot sausage roll, watercress, peppercorn sauce

Coconut, chilli & lime fishcake, garlic aioli, micro herb salad

Ham hock & leek terrine, picallili, tarragon emulsion, toasted sourdough ^

Mains

Roast chicken supreme, dauphinoise potatoes, celeriac puree, Chantenay carrots, jus *

Saffron & garlic creamed risotto, roasted butternut squash, spinach, crispy sage, herb oil [v] *

Roast lamb rump, lamb bon bon, minted pea puree, tenderstem broccoli, jus

Pan fried hake loin, fondant potato, saffron butter asparagus, crispy capers, white wine velouté *

Crispy porchetta slices, whipped potato, chimichurri, tender stem broccoli, jus *

T-bone steak - sirloin & fillet steak on the bone served with tomato, confit mushroom and triple cooked chips ^ (£10 supplement)

20oz chateaubriand - centre cut fillet steak served with tomato, confit mushroom and triple cooked chips ^
(£15/per person supplement - based on 2 sharing)

Hot Rock Steaks

All our steaks are served with tomato, confit mushroom and triple cooked chips ^

12oz 50 day dry aged rump steak	10oz 50 day dry aged rib eye steak	+£6
10oz 70 day dry aged marbled sirloin steak +£6	8oz Centre cut fillet steak	+£12

Sauces

Cracked black peppercorn *	£3	Blackstick blue cheese *	£3
Red wine jus *	£3	Diane *	£3

Sides

Pigs in blankets, honey mustard mayo	£7	Truffle cauliflower & cheese [v]*	£6
Panko halloumi, sweet chilli [v]	£6	Hot honey & sesame chicken strips	£7
King prawn & chorizo skewers *	£7	Sauteed sprouts, pancetta, veal jus *	£6
Beer battered onion rings [v]	£5	Garlic ciabatta [add cheese £1] [v] ^	£5

Desserts

Duo of ice cream - clotted cream vanilla & salted caramel [v] *

Chocolate fudge brownie, berry compote, clotted cream vanilla ice cream *

Lotus biscoff cheesecake, toffee sauce

Sticky toffee pudding, butterscotch sauce, salted caramel ice cream [v]

Caramelised peaches, almond crumble, vanilla syrup, raspberry sorbet [v]



A £10 per person deposit plus a pre-order is required for all guests. In the event of cancellation, £10 for each person that cannot attend will be forfeited. This deposit is non-refundable under any circumstances.

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Childrens Menu

Under 10's only

1 COURSE £12 | 2 COURSES £16 | 3 COURSES £20

Starters

Soup of the day, soft buttered focaccia ^

Garlic ciabatta [v] ^

Garlic bread with cheese [v] ^ [+£1]

Wild & button mushrooms, garlic & truffle cream, herb croutons [v] ^

Mains

Mini turkey dinner ^

Cumberland ring, mash & gravy

4oz rump steak & triple cooked chips ^

Chicken tenders, triple cooked chips & coleslaw

Desserts

Duo of ice cream - clotted cream vanilla & salted caramel [v] *

Lotus biscoff cheesecake, toffee sauce

Sticky toffee pudding, butterscotch sauce, salted caramel ice cream

Chocolate fudge brownie, berry compote, clotted cream vanilla ice cream *

**UPSTAIRS
FUNCTION ROOM
OPEN FROM 5PM
ON NEW YEARS EVE**

Live DJ until late

Party atmosphere

Confetti cannons at midnight

Tickets: £10 / £5 before 1st December

Free if you have dined in the restaurant on NYE



SUMMAT TO ATE
STEAK RESTAURANT & FUNCTION ROOMS

FESTIVE PARTY NIGHTS

FRIDAY 4TH
SATURDAY 5TH
FRIDAY 11TH
SATURDAY 12TH
FRIDAY 18TH
SATURDAY 19TH
DECEMBER

*Perfect for work Christmas parties
or get togethers with friends!*

INCLUDES:

DJ WITH SAXOPHONE

FESTIVE DÉCOR & CRACKERS

FESTIVE BUFFET

*A range of festive sandwiches, pigs in blankets,
sausage rolls, pork pies, crisps & dips, quiche*

DONUT WALL



£17.95

FROM
1ST SEPTEMBER
2026

£14.95
EARLYBIRD
SPECIAL

PER PERSON WHEN BOOKED
BEFORE 1ST SEPTEMBER 2026

7.30PM
UNTIL
12.00AM

(CARRIAGES AT 12.30AM)



Book online at

www.summat-to-ate.co.uk