



Festive Menu

2 COURSES FROM £37 | 3 COURSES FROM £42
AVAILABLE SUNDAY - FRIDAY ALL DAY & SATURDAYS UNTIL 5PM



Starters

French Onion Soup V

Served with toasted bread and butter

** Vegan alternative soup available

Truffle Infused Creamy Cheddar Mushrooms V/GF

Oven-baked mushrooms in a creamy garlic & spinach sauce. Served with toasted bread

Chicken Liver & Brandy Parfait

Smooth chicken liver parfait infused with brandy. Served with toasted bread and apple cider chutney

Smoked Salmon & Prawn Cocktail

Succulent smoked salmon, prawns, baby gem lettuce, classic prawn cocktail sauce and toasted bread

Chicken & Chorizo Bon Bons

Filled with tender chicken, smoky chorizo and cheese. Served with chilli jam and Pico Di Gallo

Steaks

All our steaks are served with parsley butter, glazed tomato, a side of fries or salad & a choice of sauce:

Peppercorn, Blue Cheese, Bearnaise, Beef & Red Wine, Chimichurri

Upgrade for Sweet Potato Fries or Thick Cut Chips +1.50

7oz Sirloin Steak

Grass-fed and Aged for 70 days

Black Angus 8oz Ribeye Steak + £5

Aged for 50 days to maximize its richness and tenderness

Black Angus 10oz Sirloin Steak + £7

Aged for 50 days to enhance its tenderness and depth of flavour

8 oz Fillet Steak + £10

Aged for 30 days to ensure optimal tenderness and an exquisite dining experience

Festive Mains

Turkey Roast Dinner

Hand-carved Turkey breast, accompanied with roasted potatoes, seasonal vegetables, pigs in blankets and roast chicken dripping gravy

Two Fillets of Sea Bass

Served with sauteed baby potatoes, tender stem broccoli and complimented by a creamy lemon & parmesan sauce

Slow Cooked Lamb Shank

Tender and succulent slow-cooked lamb shank.

Served with mashed potato, tender stem broccoli, carrots and mint gravy

Butternut & Lentil Wellington VE

Crispy roast potatoes, carrots, Brussels sprouts, and roasted parsnips. Finished with vegan gravy.

Sides

Lobster Mac & Cheese 10.00 | Cauliflower Cheese 5.75 | Sticky Pigs 6.95 | Roasted Potatoes 5.25 |

Mixed Roasted Root Vegetables 5.25 | Mixed Greens 5.25 | Braised Red Cabbage 5.25

Desserts

Sticky Toffee Pudding GF V

Moist and gooey toffee-infused sponge cake, served warm with a luscious toffee sauce vanilla ice cream

Christmas Pudding V

Steamed fruity pudding infused with spices, served with a warm brandy sauce.

New York Style Cheesecake V


With forest berries compote, fresh berries and fresh cream

Fresh Berries Crème Brûlée V

A classic dessert with a thin layer of caramelised sugar

Cream Filled Profiteroles V

Topped with Belgian chocolate sauce, fresh berries and dried raspberry crumps



Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptors do not include all ingredients. If you do have any questions, allergies, or intolerances, or you require allergen information please let us know before ordering. While we take great care in preparation, we cannot guarantee that any dish is completely free from allergens. Weights stated are approximate uncooked weights.
VE-Vegan, V-Vegetarian