

Festive Menu

SUNDAY - WEDNESDAY 2 COURSES FROM £37 | 3 COURSES FROM £42
THURSDAY - SATURDAY 2 COURSES FROM £39 | 3 COURSES FROM £44
AVAILABLE SUNDAY - FRIDAY ALL DAY & SATURDAYS UNTIL 5PM



Starters

Butternut Squash Soup V/GFA

Served with toasted bread and butter

** Vegan alternative soup available

Garlic Mushrooms On Brioche V/GFA

Sauteed garlic mushrooms on a toasted buttery brioche bread

Chicken Liver & Brandy Parfait

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

Smoked Salmon & Horseradish Cream

Succulent smoked salmon & horseradish cream finished with microherbs and lemon & olive oil vinaigrette.

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 +1.95

6oz Sirloin Steak

A classic cut, offering a balance of robust flavour and satisfying tenderness.

8oz Ribeye Steak + £5

Rich marbling, delivering a juicy, flavourful cut with superb tenderness.

8oz Sirloin Steak + £5

A classic cut, offering a balance of robust flavour and satisfying tenderness.

8 oz Fillet Steak + £10

Renowned for its exceptional tenderness and delicate texture.

Festive Mains

Turkey Roast Dinner

Hand-carved Turkey breast, served with beef dripping roasted potatoes, seasonal vegetables, pig in blanket, Brussels sprouts, stuffing and roast chicken dripping gravy

Beef Roast Dinner + £3

Served with beef dripping roast potatoes, seasonal vegetables, pig in blanket, Brussels sprouts, Yorkshire pudding and horseradish cream 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 Kale and Apricot Vegan Roast VE/GFA

Served with roast potatoes, seasonal vegetables, Brussels sprouts and vegan gravy.

Sides

Mac & Cheese 6.50 | Cauliflower Cheese 6.20 | Sticky Pigs 6.95 | Beef Dripping Roasted Potatoes 5.75 |

Mixed Roasted Root Vegetables 5.75 | Mixed Greens 6.25 | Winter Spiced Red Cabbage 5.75

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

Hazelnut Crème Brûlée V

A classic dessert with a thin layer of caramelised sugar

Giant Profiteroles V

Choux buns filled with cream and covered with chocolate mousse sauce

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