

# Festive Menu

2 COURSES FROM £35 | 3 COURSES FROM £40

AVAILABLE SUNDAY - FRIDAY ALL DAY & SATURDAYS UNTIL 5PM



## Starters

### Spiced Winter Vegetable Soup VE

Carrots, parsnip, onion, potatoes, with a hint of coconut, maple syrup, thyme & cinnamon

### Truffle Infused Creamy Cheddar Mushrooms V

Sautéed mushrooms topped with melted cheddar cheese. Served in a creamy garlic spinach sauce and toasted bread

### Chicken Liver & Brandy Parfait

Smooth chicken liver parfait infused with brandy. Served with toasted bread and caramelised onion chutney

### Smoked Salmon & Prawn Cocktail

Succulent Severn & Wye salmon, prawns, baby gem lettuce.  
Served with a zesty cocktail sauce and toasted bread

### Pulled Beef Croquettes

Served with Sriracha mayo 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

### 8 oz Rump Steak

Juicy and flavourful beef, cooked to your liking.

### Black Angus 8 oz Sirloin Steak + £5

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

### Black Angus 8 oz Ribeye Steak + £5

Aged for 50 days to maximize its richness and tenderness.

### 8 oz Fillet Steak + £10

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

## Festive Mains

### Turkey Roast Dinner

Carved turkey breast, accompanied by pigs in blankets, crispy roast potatoes, carrots, Brussels sprouts, and roasted parsnips. Finished with roast chicken dripping gravy.

### Two Fillets of Sea Bass

Served with crushed potatoes, mixed greens and complimented by a prosecco & garlic sauce.

### Maple & Cinnamon Glazed Pork Belly

Tender and succulent slow-cooked pork belly served with sage mash, rainbow carrots, tender stem broccoli and Red Delicious Jus

### Butternut & Lentil Wellington VE

Served with braised red cabbage, sautéed kale & topped with sticky fig relish.

## Sides

Lobster Mac & Cheese 9.50 | Bone Marrow 8.00 | Truffle Parmesan Fries 5.75 | Sticky Pigs 6.95  
| Roasted Potatoes 5.25 | Mixed Roasted Root Vegetables 5.25  
| Mixed Seasonal Greens 5.25 | Roasted Med Vegetables with Feta 5.25

## Desserts

### Sticky Toffee Pudding GF V

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

### Christmas Pudding V

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

### Panna Cotta V

With ginger bread crumbs and forest fruit compote

### Profiteroles V

With Belgian chocolate sauce and raspberry crumb

### Ice Cream & Sorbet V/VE

Three scoops of your choice

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. Weights stated are approximate uncooked weights.  
VE-Vegan, V-Vegetarian