

Festive Menu

Starters

Italian Meatballs

Tender pork & beef meatballs simmered in a rich tomato ragu and topped with mozzarella, served with warm garlic bread.

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Smoked Salmon, Dill & Lemon Pâté

Silky smoked salmon blended with fresh dill and zesty lemon, paired with crusty artisan bread.

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Homemade Soup of the Day

Chef's seasonal creation, served piping hot with a soft basket roll and butter.

Mains

Traditional Roast Turkey

With all the trimmings: pigs in blankets, seasonal vegetables, roast and mashed potatoes, Yorkshire pudding, stuffing, and rich gravy.

Roasted Salmon

Served with green vegetables, hollandaise sauce, and rumbledehumps – a comforting Scottish Borders dish of mashed potato, cabbage, and fried onions, topped with golden melted cheese.

Homemade Stilton & Mushroom Tart

A savoury tart paired with a port and cranberry sauce, roast potatoes, and green vegetables.

Festive Burger

An 8oz beef burger stacked with bacon, sausage, brie, and cranberry sauce. Served with salad, hand-cut chips, and coleslaw.

Desserts

Christmas Pudding

A rich, traditional pudding served with brandy sauce and mulled wine cranberry compote.

Baileys Toffee Popcorn Sundae

Vanilla ice cream layered with toffee popcorn, caramel, and a warming drizzle of Baileys.

Gingerbread Cheesecake

Spiced cheesecake paired with rum & raisin ice cream – a festive twist on a classic.

Northumbrian Cheeseboard

A selection of local cheeses with chutney, grapes, and artisan crackers.
(£3 supplement)

Cocktails

The Grinch

A mischievous mix of melon liqueur, lemon, and a hint of sweetness—finished with a cherry-red heart. Bright, fruity, and full of holiday cheer. £8

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Baileys Chocolate Martini

Velvety Baileys, rich chocolate liqueur, and a touch of vodka—shaken to silky perfection. Decadent and creamy. £8

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Elderflower and Passionfruit Spritz

Elegant bubbles with a tropical twist—perfect for toasting £5

2 COURSES £26

3 COURSES £32

AVAILABLE THROUGHOUT DECEMBER

