

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.

Brie, Cranberry & Chestnut Wellington

A golden puff-pastry Wellington filled with creamy brie, roasted chestnuts, spinach and cranberry. Seasonal vegetables and mulled wine gravy.

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)

Digestifs & Liqueur Coffees

If you can't squeeze in a dessert, finish with a festive tippie instead – Baileys, Amaretto, Mulled wine, Port or a liqueur coffee (Jamesons, Baileys, Morgans or Cointreau),

Served with a warm mini mince pie to keep the Christmas spirit going!

2 COURSES £28

3 COURSES £34

