

**THREE COURSE FESTIVE MENU // £45**

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**TO START**

- CRISPY CHICKEN WINGS // miso chicken glaze, malt, spring onion
- BAKED HADDOCK SMOKIES // cheddar cheese sauce, spinach, sourdough
- SMOKED HAM HOCK TERRINE // spiced apricot chutney, endive, brioche //
- SPICED PUMPKIN SOUP // dukkah, curry oil, sourdough

**MAINS //**

all served with triple cooked chips, seasonal greens & spinach gratin

- 8oz SIRLOIN STEAK // cooked any way you like, Café de Paris hollandaise
- SEA TROUT FILLET GRILLED OVER FIRE // brown butter & cider sauce, grilled spring onions
- FESTIVE VEGAN PITHIVIER // celeriac, chestnut & pumpkin pithivier, mushroom gravy
- FIRE ROASTED CHICKEN BREAST // bread sauce, chipolata, bacon, cranberry jus
- STEAK & ALE PIE // bone marrow, suet pastry crust, pickled walnuts

**HOUSE CUTS //**

for two to share, £10 per head supplement

all served with triple cooked chips, seasonal greens & spinach gratin,

béarnaise, café de Paris butter & peppercorn sauce

CHÂTEAUBRIAND //

the prized cut from the fillet,  
exceptionally tender & lean

TOMAHAWK //

the “dinosaur” steak, grilled on the  
bone for maximum flavour, best served  
medium to medium rare

PORTERHOUSE //

two steaks in one, sirloin & fillet,  
cooked on the bone

**DESSERTS //**

- VEGAN TRIFLE // dark chocolate, mulled fruits, coconut cream
- HOT CHOCOLATE FONDANT // clotted cream ice cream
- PROPER BOOZY XMAS PUD //chai spiced prunes, brandy cream
- CHEESE BOARD // 2 cheeses, crackers, chutney

Most of our dishes can be tailored to cater for any allergens, please ask for guidance

vegan

**FOUR COURSE FESTIVE MENU // £55**



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**FOR THE TABLE.....**




GLASS OF BUBBLY ON ARRIVAL  
SOURDOUGH BREAD, SMOKED BUTTER  
SHORT RIB CROQUETTES, GOCHUJANG AIOLI

**TO START**

CARAMEL PORK BELLY // competition bbq sauce, root slaw  
CRAB TOAST // hand-picked crab, brown crab butter, brioche, chardonnay jelly  
DUCK LIVER MOUSSE // burnt orange gel, spiced hazelnut, toast //  
SPICED PUMPKIN SOUP // dukkah, onion bhaji, curry oil, sourdough   
ASH BAKED BEETROOT // artichoke puree, apple ketchup, crackers, lovage oil 

**MAINS//**

all served with triple cooked chips, seasonal greens & spinach gratin  
  
8oz SIRLOIN STEAK // cooked any way you like, Café de Paris hollandaise  
SEA TROUT GRILLED OVER FIRE // brown butter & cider sauce, grilled spring onions  
FESTIVE VEGAN PITHIVIER // celeriac, chestnut & pumpkin pithivier, mushroom gravy   
FIRE ROASTED CHICKEN BREAST // bread sauce, chipolata, bacon, cranberry jus  
PIT BEEF// smoked mash, crispy leeks, jus


**HOUSE CUTS //**

for two to share, £10 per head supplement  
all served with triple cooked chips, seasonal greens, spinach gratin,  
béarnaise, café de Paris butter & peppercorn sauce  
CHÂTEAUBRIAND //  
the prized cut from the fillet,  
exceptionally tender & lean

TOMAHAWK //  
the "dinosaur" steak, grilled on the  
bone for maximum flavour, best served  
medium to medium rare

PORTERHOUSE //  
two steaks in one, sirloin & fillet,  
cooked on the bone

**DESSERTS //**

VEGAN TRIFLE // dark chocolate, mulled fruits, coconut cream   
HOT CHOCOLATE FONDANT // clotted cream ice cream  
LEMON POSSET // black cherry, meringue, white chocolate  
PROPER BOOZY XMAS PUD //chai spiced prunes, brandy cream  
CHEESE BOARD // 2 cheeses, crackers, chutney

Most of our dishes can be tailored to cater for any allergens, please ask for guidance

 vegan