



THREE COURSE FESTIVE MENU // £45

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