



CHRISTMAS DINING MENU

2 course (main & pudding) - available lunch only*
3 courses - lunch or dinner

*available all day on Mondays



SHARING STARTER

Served family-style on sharing boards, for everyone at the table to dig in

KOREAN FRIED CHICKEN

in spicy gochujang with fresh coriander

HOUMOUS

with spice-roasted chickpeas, crispy chilli oil and garlic flatbread

PROPER PIGS IN BLANKETS

Cumberland sausage and smoked streaky bacon in a cranberry glaze

FRIED CAMEMBERT BITES

Crispy, panko-coated camembert with onion marmalade and saffron aioli

Share the joy!



MAINS

Our Famous

CHRISTMAS DINNER HANGING KEBAB

Roast turkey, pork & sage stuffing and pigs in blankets with a cranberry glaze served with all the trimmings - maple-roasted carrots, braised red cabbage, garlic & herb roast potatoes, Brussels sprouts and house gravy

PAN-FRIED SALMON

with herby mash, cavolo nero and roasted cherry tomatoes, served with a prosecco cream sauce (GF)

8oz SIRLOIN STEAK +5.00

with mushroom stroganoff sauce, beer-battered onion rings & seasoned chunky chips

MUSHROOM BOURGUIGNON PIE

served with crisp garlic & herb roast potatoes, braised red cabbage, Brussels sprouts and house gravy (VG/GF)

Alcohol-free option available upon enquiry

SIDES

PROPER PIGS IN BLANKETS 6.95

Cumberland sausage and smoked streaky bacon in a cranberry glaze

PUDDINGS

STICKY TOFFEE PUDDING

with butterscotch sauce and gingerbread ice cream (V/GF)

MILLIONAIRE'S BROWNIE

Decadent chocolate brownie with vanilla ice cream, fudge pieces, crushed honeycomb and chocolate butterscotch sauce (V)

VEGAN FESTIVE CHEESECAKE

A classic vanilla cheesecake served with a mulled wine & spiced winter berry coulis (VG)

Alcohol-free option available upon enquiry



If you have any allergies or intolerances, please speak to our team. You can view our allergen and calorie information by scanning the QR code. Unfortunately, it is not possible to guarantee that any product is 100% free from any allergen due to the risk of cross contamination. Our Christmas Sharing Starter contains some allergens. If you have an allergy, please speak to a member of our team who will advise you on how we can accommodate you.

(VG) Vegan (V) Vegetarian (GF) Gluten Free.





DATES & PRICES

from £28.95

	MON	TUE	WED	THU	FRI	SAT	SUN
2 Courses 3 Courses	<u>16TH NOV</u>	<u>17TH NOV</u>	<u>18TH NOV</u> £28.95 £36.95	<u>19TH NOV</u> £28.95 £36.95	<u>20TH NOV</u> £28.95 £36.95	<u>21TH NOV</u> £28.95 £36.95	<u>22ND NOV</u> £28.95 £36.95
2 Courses 3 Courses	<u>23RD NOV</u> £28.95 £36.95	<u>24TH NOV</u> £28.95 £36.95	<u>25TH NOV</u> £28.95 £36.95	<u>26TH NOV</u> £33.95 £41.95	<u>27TH NOV</u> £33.95 £41.95	<u>28TH NOV</u> £33.95 £41.95	<u>29TH NOV</u> £28.95 £36.95
2 Courses 3 Courses	<u>30TH NOV</u> £28.95 £36.95	<u>1ST DEC</u> £28.95 £36.95	<u>2ND DEC</u> £36.95 £45.95	<u>3RD DEC</u> £36.95 £45.95	<u>4TH DEC</u> £36.95 £45.95	<u>5TH DEC</u> £36.95 £45.95	<u>6TH DEC</u> £33.95 £41.95
2 Courses 3 Courses	<u>7TH DEC</u> £28.95 £36.95	<u>8TH DEC</u> £33.95 £41.95	<u>9TH DEC</u> £36.95 £45.95	<u>10TH DEC</u> £36.95 £45.95	<u>11TH DEC</u> £36.95 £45.95	<u>12TH DEC</u> £36.95 £45.95	<u>13TH DEC</u> £33.95 £41.95
2 Courses 3 Courses	<u>14TH DEC</u> £28.95 £36.95	<u>15TH DEC</u> £33.95 £41.95	<u>16TH DEC</u> £36.95 £45.95	<u>17TH DEC</u> £36.95 £45.95	<u>18TH DEC</u> £36.95 £45.95	<u>19TH DEC</u> £36.95 £45.95	<u>20TH DEC</u> £28.95 £36.95
2 Courses 3 Courses	<u>21ST DEC</u> £36.95 £45.95	<u>22ND DEC</u> £36.95 £45.95	<u>23RD DEC</u> £33.95 £41.95	<u>24TH DEC</u> £28.95 £36.95		<u>26TH DEC</u> A La Carte Menu	<u>27TH DEC</u> A La Carte Menu

2 courses (main & pudding) available 11am-4:45pm*
3 courses available 11am - 10pm

*please note last sitting is 2pm. Two courses available all day on Mondays.

