



CHRISTMAS DINING MENU

from £26.95

2 or 3 Course Lunch / 3 Course Dinner



SHARING STARTER

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

KOREAN FRIED CHICKEN

in spicy gochujang sauce
with fresh coriander

PROPER PIGS IN BLANKETS

Cumberland sausage and smoked streaky bacon
in a cranberry glaze

HOUMOUS

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

Share the joy!

FRIED CAMEMBERT BITES

Crispy panko-coated Camembert with onion
marmalade and saffron aioli

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

MUSHROOM BOURGUIGNON PIE

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

8oz SIRLOIN STEAK +5.00

served with vintage cheddar &
beef dripping dauphinois potato
and red wine jus



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

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



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

Prices vary by date

	MON	TUE	WED	THUR	FRI	SAT	SUN
2 Courses 3 Courses	<u>17TH NOV</u>	<u>18TH NOV</u>	<u>19TH NOV</u> £26.95 £34.95	<u>20TH NOV</u> £26.95 £34.95	<u>21ST NOV</u> £26.95 £34.95	<u>22ND NOV</u> £26.95 £34.95	<u>23RD NOV</u> £26.95 £34.95
2 Courses 3 Courses	<u>24TH NOV</u> £26.95 £34.95	<u>25TH NOV</u> £26.95 £34.95	<u>26TH NOV</u> £26.95 £34.95	<u>27TH NOV</u> £29.95 £37.95	<u>28TH NOV</u> £29.95 £37.95	<u>29TH NOV</u> £29.95 £37.95	<u>30TH NOV</u> £26.95 £34.95
2 Courses 3 Courses	<u>1ST DEC</u> £26.95 £34.95	<u>2ND DEC</u> £26.95 £34.95	<u>3RD DEC</u> £29.95 £37.95	<u>4TH DEC</u> £32.95 £39.95	<u>5TH DEC</u> £32.95 £39.95	<u>6TH DEC</u> £32.95 £39.95	<u>7TH DEC</u> £29.95 £37.95
2 Courses 3 Courses	<u>8TH DEC</u> £26.95 £34.95	<u>9TH DEC</u> £29.95 £37.95	<u>10TH DEC</u> £32.95 £39.95	<u>11TH DEC</u> £32.95 £39.95	<u>12TH DEC</u> £32.95 £39.95	<u>13TH DEC</u> £32.95 £39.95	<u>14TH DEC</u> £29.95 £37.95
2 Courses 3 Courses	<u>15TH DEC</u> £26.95 £34.95	<u>16TH DEC</u> £29.95 £37.95	<u>17TH DEC</u> £32.95 £39.95	<u>18TH DEC</u> £32.95 £39.95	<u>19TH DEC</u> £32.95 £39.95	<u>20TH DEC</u> £32.95 £39.95	<u>21ST DEC</u> £26.95 £34.95
2 Courses 3 Courses	<u>22ND DEC</u> £26.95 £34.95	<u>23RD DEC</u> £26.95 £34.95	<u>24TH DEC</u> £26.95 £34.95	<div style="border: 2px solid red; border-radius: 50%; padding: 10px; display: inline-block;"> <p>Merry Christmas!</p> </div>	<u>26TH DEC</u> A La Carte Menu	<u>27TH DEC</u> A La Carte Menu	<u>28TH DEC</u> A La Carte Menu
	<u>29TH DEC</u> A La Carte Menu	<u>30TH DEC</u> A La Carte Menu	<u>31ST DEC</u> NYE Set Menu	<u>1ST JAN</u> A La Carte Menu	<u>2ND JAN</u> A La Carte Menu	<u>3RD JAN</u> A La Carte Menu	<u>4TH JAN</u> A La Carte Menu

Two courses (main and pudding) available 11am to 4.45pm.*

Three courses available 11am to 10pm.

**Please note, last sitting is 2pm. Available all day on Monday.*

