

Christmas Menu 2024

3 courses from £39.50

Starters

Garlic Baked Camembert (*)

Caramelised onions & toasted sourdough

Scottish Smoked Salmon (*)

Sustainably sourced, rye crackers and dill soft cheese

Chicken Terrine (GF)

Pressed terrine of cooked chicken & mixed herbs, served with garden piccalilli

Bang Bang Cauliflower (Ve)

Crispy tempura, sriracha mayo, peanuts, coriander

Hereford steaks (GF)

Our beef is from Hereford cattle, all natural, grass-fed and dry-aged for a minimum of 30 days. Served with chips and a butter of your choice.

Rump 300g

Sirloin 250g (£4 SUPP)

Fillet 200g (£7 SUPP)

Ribeye 300g (£6 SUPP)

Butters (GF)

Garlic & parsley / Red chilli / Blue cheese / Lemon & tarragon

Sauce (GF) £3.50

Peppercorn / Béarnaise / Blue cheese / Chimichurri / Bone marrow gravy / Wild garlic mushroom

Mains

Stuffed Turkey Breast (GF)

Succulent turkey breast stuffed with chestnut, cranberries and sage, served with roasted potatoes, parsnip, carrots and tenderstem broccoli with Hereford cider gravy.

Mushroom Bourguignon Pie (Ve)

Mixed mushrooms with onions and carrots encased in shortcrust pastry, served with mashed potato and mushrooms gravy.

Welsh Lamb Burger (*)

with feta cheese and garlic dill mayonnaise, served with pickles and skin-on fries

Seabass Fillets (GF)

Pan fried, served with new potatoes, root-vegetables & lemon tarragon sauce

FESTIVE SIDES 3 sides for £12

Roasted Winter Vegetables (GF) (*) (Ve)

with garlic and rosemary
£5.00

Truffled Cauliflower Cheese (*)

Baked cauliflower in creamy Cheddar sauce with white truffle-infused oil
£5.95

Pigs in Blanket

with whole grain mustard glaze
£5.00

Maple Roasted Carrot (GF) (Ve)

Slow-roasted over charcoal
£3.95

Blue Cheese & Pear salad (GF) (N)

with honey & mustard dressing and candied walnuts
£5.50

Desserts

Cheese Board (*) (£4 SUPP)

Mixed British cheeses, crackers and chutneys. Please ask your server for today's selection.

Sticky Toffee Pudding

Warm sponge cake with a rich butterscotch sauce & vanilla ice cream.

Chocolate truffle torte

A chocolate biscuit base topped with Belgian chocolate truffle mousse & fresh berries.

Saffron Poached Pear (GF) (N)

in a cardamom syrup, served with vanilla ice cream & crushed pistachio.

Ve - Vegan GF - Gluten Free * - Gluten Free Option Available N - Contains Nuts
For allergies, intolerances and sensitivities, please let us know before ordering your food.

We are cashless, apologies for any inconvenience this may cause.
An optional service charge of 12.5% will be added to your bill which goes to all of the team in the restaurant.



EN STEAK

— HEREFORD
BEEF —

JAPANESE
WAGYU

FUSION
COCKTAILS —