

BOXING DAY MENU

3 COURSES FROM £31.95

STARTERS

TOMATO & BASIL SOUP V

With vegetable crisps, balsamic glaze and ciabatta.
Vegan option available (VE)

BAKED CHEDDAR MUSHROOMS V

Creamy cheddar & spinach sauce, topped with savoury granola and toasted artisan bread

DUCK PARFAIT

A smooth duck liver parfait served with apple, date & tamarind chutney and toasted bread

POTTED SMOKED SALMON PÂTE

With toasted ciabatta and seeded rye breads

MAINS

THE STEAK EXPERIENCE

30 DAY AGED PRIME STEAK

Served with parsley butter, seasoned fries, balsamic beef tomato and our famous onion loaf, an iceberg lettuce wedge and steak sauce of your choice.

BISTRO RUMP 8OZ

SIRLOIN 8OZ

RIBEYE 12OZ

£3.50 supplement

FILLET 8OZ

£6.50 supplement

50 DAY AGED GRAIN-FED

RIBEYE 10OZ

£6.50 supplement

Choose your steak sauce

British Beef Dripping Sauce | Porcini Mushroom & Black Garlic | Rich Bordelaise | Three Peppercorn | Classic Béarnaise

Choose your wedge dressing

Bacon & Honey Mustard | Buttermilk Ranch & Croutons | Long Clawson Stilton & Blue Cheese | Garlic Mayonnaise & Grana Padano

FESTIVE BURGER

Minced from the finest prime steak and served in a glazed brioche bun with cranberry, Camembert and smoked streaky bacon. Served with beef dripping sauce and sage & onion fries

PORK FILLET WRAPPED IN BACON

With apple three ways, dauphinoise potato, green beans and roasted Mediterranean-style vegetables

GRILLED SALMON FILLET

Served with a lobster & Prosecco sauce, baby potatoes, samphire, tender-stem broccoli and spinach

CANDIED NUT & CHESTNUT ROAST VE

With roast potatoes, carrots, Brussels sprouts, a rich vegan gravy and cranberry sauce

SIDES

CUMBERLAND PIGS IN BLANKETS

£3.50

With cranberry & pomegranate glaze

SMOKED BEEF DRIPPING

£3.50

ROAST POTATOES

With beef dripping gravy

DESSERTS

STICKY TOFFEE PUDDING V

Served with a rich salted butterscotch sauce and vanilla bean ice cream

BLACKCURRANT TART VE

A light mousse tart with vanilla sauce and fresh berries

KUMQUAT & ALMOND CHRISTMAS PUDDING V

Served with a warm brandy sauce

RICH CHOCOLATE POT V

A spiced dark chocolate pot served with whipped cream, white chocolate & raspberry shard and chocolate brownie for dipping

CHEESE BOARD V

A selection of Double Gloucester, Shropshire Blue and Somerset Camembert served with nut & mixed seed biscuits, fruit chutney, celery and grapes

Our Boxing Day menu is available all day on the 26th December only. A deposit of £10 per person is required at the time of booking for tables of five or more. All bookings remain provisional at the current time and cannot be confirmed fully until the UK Government provides updated guidance. Once this is the case we will contact you to confirm the details of your booking. Your deposit will remain safe and in the unfortunate event that your booking cannot proceed due to government guidelines, we will refund your deposit in full, using the original method of payment. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. Deposits are non-refundable if your table is cancelled or amended within seven days prior to visit. All our food is prepared in a kitchen where cross contamination may occur and our menu descriptors do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, confirmation of our full allergen information will be available from early November to allow you to confirm your booking. The allergen information is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. Please ask to see the allergen guide at the time of your visit to check if there have been any changes that may affect you. V = made with vegan ingredients, VE = made with vegan ingredients, however some of our preparation and cooking methods could affect this. Some dishes contain alcohol – please ask a team member for further details.