

# FESTIVE MENU

3 COURSES FROM £30.95  
3 COURSES & A GLASS OF PROSECCO FROM £34.95

Served all day Sunday to Friday and 12-5pm on Saturdays

## STARTERS

### TOMATO & BASIL SOUP V

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

### POTTED SMOKED SALMON PÂTÉ

With toasted ciabatta and seeded rye breads

### SMOKED CHICKEN WINGS

Glazed with chilli & cranberry, with a cucumber & blue cheese dip

### BAKED CHEDDAR MUSHROOMS V

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

## 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.

RUMP 8OZ	
SIRLOIN 8OZ	£4.00 supplement
RIBEYE 12OZ	£7.00 supplement
FILLET 8OZ	£9.50 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

### HAND CARVED ROAST TURKEY

Hand carved turkey breast, beef dripping roast potatoes, lemon & thyme stuffing in bacon, honey roasted parsnips, carrots, Brussels sprouts and a rich gravy

### GRILLED SALMON FILLET

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

### BUTTERNUT SQUASH & MUSHROOM TART VE

With roasted vegetables, grilled asparagus, basil pesto and rich tomato sauce

### FESTIVE BURGER

Mincied 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

## SIDES

£3.50 each

### CUMBERLAND PIGS IN BLANKETS

With cranberry & pomegranate glaze

### SMOKED BEEF DRIPPING ROAST POTATOES

With beef dripping gravy

## DESSERTS

### GINGERBREAD CRÈME BRÛLÉE V

Served with Amaretti biscuits

### KUMQUAT & ALMOND CHRISTMAS PUDDING V

Served with a warm brandy sauce

### STICKY TOFFEE PUDDING V

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

### RICH CHOCOLATE POT V

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

### BLACKCURRANT TART VE

A light mousse tart with vanilla sauce and fresh berries

Our festive menu is available all day Sunday to Friday and 12 - 5pm on Saturdays. Served from 19th November to 30th December 2020, excluding Christmas Day and Boxing Day. A deposit may be required for your booking, please see our website for full deposit information. 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 vegetarian 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.