

Festive Menu

3 courses & a glass of Prosecco from £34.95

❄️ FESTIVE COCKTAILS ❄️

Our beautifully crafted festive cocktails, expertly mixed and full of Christmas flavour

NORTH STAR MARTINI

Our Christmas twist on the classic Pornstar Martini infused with ginger and cinnamon – Absolut Vanilia vodka shaken with passionfruit and winter spices. Served with a shot of Prosecco 8.25

ESPRESSO-SNOW MARTINI

A quintessential Christmas indulgence: Ketel One vodka, Tia Maria, and a shot of freshly brewed espresso, infused with ginger and cinnamon for that festive feel 8.25

SPICED BRAMBLE ROYALE

Bombay Bramble gin infused with blackberries & raspberries, topped with decadent Prosecco for the perfect festive sparkle. A sensational spritz for the Christmas season 8.25

SNOWBALL VELVETEEN

Recipe specially created by Jessica Skinner from Miller & Carter Bagshot

Velvety Belgian chocolate sauce with Baileys, Amaretto and milk. Topped with chocolate dusting for the most luxurious Christmas tipple 8.25

STARTERS

CRAB, PRAWN & PINK GRAPEFRUIT COCKTAIL*

Avocado, baby gem lettuce, samphire & Bloody Mary dressing

TOMATO & BASIL SOUP V

Vegetable crisps, balsamic glaze and ciabatta

Vegan option available (VE)

SMOKED CHICKEN WINGS

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

BAKED CHEDDAR MUSHROOMS V

Creamy Cheddar & spinach sauce, served with toasted breads

THE STEAK EXPERIENCE

by the Masters of Steak

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 supplement

RIBEYE 12OZ | £7 supplement

FILLET 8OZ | £9.50 supplement

Choose your steak sauce

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

MAINS

FESTIVE BURGER

Minced from the finest 30 day aged prime steak, served in a glazed brioche bun with cranberry, Camembert and smoked streaky bacon. Served with beef dripping sauce and sage & onion fries

GRILLED SALMON FILLET*

White wine, Prosecco & seafood sauce, baby potatoes, samphire, tenderstem broccoli and spinach

HAND-CARVED TURKEY*

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

BUTTERNUT SQUASH RISOTTO VE

Tenderstem broccoli and baby spinach, topped with Violife Greek-style block and root vegetable crisps

SIDES

Camembert Mashed Potato V 5.25

Cauliflower Cheese V 4.50

ENJOY ANY 3 FESTIVE SIDES BELOW FOR £10

Cumberland Pigs in Blankets 3.75

Smoked Beef Dripping Roast Potatoes 3.50

Spiced Red Cabbage & Apple VE 3.50

DESSERTS

RASPBERRY, COCONUT & VANILLA PANNA COTTA VE

Topped with a sweet raspberry compote

Recipe specially created by Jacek Fajkowski from Miller & Carter Gloucester

MIXED FRUIT & KUMQUAT CHRISTMAS PUDDING* V

Served with a warm brandy sauce

STICKY TOFFEE PUDDING V

Rich salted butterscotch sauce and vanilla bean ice cream

CHRISTMAS CHOCOLATE BROWNIE V

Served warm with a rich Belgian chocolate sauce, honeycomb ice cream, topped with honeycomb crunch and a dark chocolate shard

CARAMEL PROFITEROLE SUNDAE V

Devon toffee sauce, vanilla bean ice cream, whipped cream and fresh berries

Our Festive Menu is available all day Sunday to Friday and 12 - 5pm on Saturdays. Served from 18th November to 24th December 2021.

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. 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. Please refer to our allergen information at the time of your visit to check for changes. (V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server.

* = this dish contains alcohol. Weights stated are approximate uncooked weights.