

BOXING DAY MENU

3 COURSE SET MENU

STARTERS

POTTED SMOKED SALMON PÂTÉ

Served with toasted ciabatta & seeded rye breads.

DUCK LIVER & PORT PARFAIT

Served with plum & apple chutney and selection of toasted breads.

TOMATO, BASIL & RED PEPPER SOUP V

Drizzled with balsamic glaze and served with toasted artisan breads.

BAKED CHEDDAR MUSHROOMS V

Button mushrooms in a creamy cheddar & spinach sauce, topped with savoury granola served with toasted artisan breads.

DESSERTS

CHOCOLATE & SALTED CARAMEL GOLD BAR V

Served with orange sorbet.

STICKY TOFFEE PUDDING V

Served with a rich salted butterscotch sauce and Irish Liqueur ice cream.

CRANBERRY ETON MESS V

Crushed meringue, cinnamon cream, passion fruit and sweet cranberry sauce topped with a dark chocolate pistachio crumb.

CHEESE BOARD V

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

MAINS

THE STEAK EXPERIENCE

30 DAY AGED PRIME STEAK 8oz

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

Tailor your experience and choose one of the following expertly grilled cuts:

Ribeye 12oz	Supplement applies
Sirloin 8oz	
Fillet 8oz	Supplement applies
Bistro Rump 8oz	

Choose your steak sauce

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

Choose your wedge dressing

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

PORK FILLET WRAPPED IN BACON

With apple three ways, dauphinoise potato, green beans and roasted vegetables.

BAKED BEETROOT & CAMEMBERT TART V

Served with pomegranate glazed parsnips, carrots and sprouts, cheese & garlic sauce and creamy mash.

SMOKED SALMON & CRAB TART

Served with samphire mash, tenderstem broccoli and sprouts with a champagne thermidor sauce.

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. Deposits are non-refundable if your table is cancelled or amended within seven days prior to visit. A deposit may be required for your booking, please see our website for full deposit information. 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, however some of our preparation and cooking methods could affect this. Some dishes contain alcohol – please ask a team member for further details.