

# DECEMBER 2025 FESTIVE MENU



## APPETISERS

**Crispy Bacon-Wrapped Medjool Dates**, Melted Brie (V/GF) // 8

**Festive Savoury Sausage Roll**, Damson Plum Chutney (V) // 9

**Roasted Chestnut Soup**, Crumbled Stilton, Parsnip Crisps (V) // 8

**Hot Honey & Za'atar-spiced Halloumi** (V/GF) // 7.5

**Baked Brie**, Cranberry Sauce, Sourdough (V) // 9

**Warm Crab Fondue**, Herbed Crostini // 9

**Whitebait**, Pomegranate Creme Fraiche // 8

## MAINS

**Mandarin & Fennel Salad**, Baby Leaf, Stilton, Toasted Pistachios, Champagne Balsamic (V)(GF) // 14.5 (add Crispy Bacon +£1.50)

**10oz Dry-Aged Ribeye Steak**, Brandy Sauce, Chips, Grilled Hispi Cabbage with Crispy Onions & Miso (GF) // 34

**Signature Christmas Turkey Pie**, Stuffing, Cranberry Sauce, Crispy Bacon, Melted Brie, Pigs in Blankets, Gravy, Buttery Mashed Potatoes, Roasted Brussel Sprouts, Za'atar-Spiced Carrots // 22

**Beer-Battered Cornish Haddock**, Chips, Minted Mushy Peas, Tartare // 18

**Festive Roast Chicken Supreme**, Rosemary & Garlic French New Potatoes, Cranberry-Spiced Gravy, Roasted Vegetables (GF) // 21

**Pan-Seared Hake**, Maple Bacon & Potato Terrine, Chestnut & Sage Sauce, Roasted Vegetables (GF) // 24

**Sage & Caramelised Onion Brisket Burger**, Spiced Plum Chutney, Maple Bacon, Burger Sauce, Gem Lettuce, Tomato, Chips // 18

**Festive Nut Wellington**, Buttered Mashed Potatoes, Seasonal Vegetables (V) // 18

V - Vegetarian, VG - Vegan, GF - Gluten Free (not necessarily coeliac-suitable)  
Please advise a member of our team of any special dietary requirements,  
including intolerances and allergies.

Please note that an optional 10% service charge is added to the bill,  
100% of which is shared by our lovely team.