

Festive Specials

As well as our usual menu, we've crafted a selection of festive specials for you to enjoy. Available all week, they're perfect alongside your favourite starters, mains or desserts.

Canapés.

a choice of three canapés

(v) Cauliflower Cheese Croquette with cranberry ketchup

Dijon & Marmalade Glazed Pork Belly Bite with pink lady apple purée

Smoked Mackerel, Ginger & Lime Pâté with brioche crouton and balsamic & beetroot ketchup

Starters.

(v) Crispy Breaded Goats' Cheese with caramelised apple ketchup

Crab Arancini Croquette with Italian cheese & crab Bisque

Sizzling Cranberry Hoisin Duck with cucumber spring onions, pickled red cabbage and pancakes

Mains.

(nuts) Roast Turkey Breast & Braised Leg

with apricot & pistachio stuffing, roasted potatoes, confit carrot, honey roasted parsnips, tenderstem broccoli, spiced carrot purée, buttered sprouts, pigs in blankets and gravy

Pan Roasted Sea Bream Fillets

served on linguini with garlic & saffron cream sauce, rocket & chilli pesto and Italian cheese

- (gf) Trio Of Roasted Lamb T-bones
 - with brown butter vanilla squash purée, tenderstem broccoli, rosemary roasted squash wedges and mulled wine jus
- (v) Mushroom & Caramelised (nuts) Onion Shortcrust Pie

with pickled walnut brown sauce, garlic & herb green beans, potato terrine, wilted spinach and stout gravy

Sides.

(v) Smoked Applewood Cauliflower Cheese

> Honey Roasted Pigs in Blankets

Desserts.

(gf) Christmas Pudding

(nuts) with whipped rum butter, cranberry & orange compote and brandy custard

Dark Chocolate Fondant

with salted caramel sauce, salted caramel ice cream and chocolate soil



ALLERGENS

SCAN TO VIEW ALLERGEN & NUTRITION INFORMATION

FOOD ALLERGY NOTICE

Our kitchens handle a wide range of allergens, so we can't guarantee any of our food is completely allergen-free, including ingredients like tree nuts. Not all dish ingredients are listed on the menu, and recipes may change from time to time. If you have an allergy or dietary requiremen please speak to a member of the team before placing your order.

Cheese Course.

Northern Blue Clara Ash Goats' Cheese Barbers Cheddar

served with pear jelly, poached fig, grapes and biscuits

An optional 7.5% service charge will be added to your bill This is split equally between all team members. If you would like it removing please speak to your server.





We believe the joy of the season is best shared over great food, drink, and a touch of festive magic.

This Christmas, our chefs have crafted a special menu filled with comforting classics, indulgent seasonal flavours, and a sprinkle of culinary creativity — all made with the finest ingredients and plenty of holiday cheer.

Step into our cosy, twinkling surroundings — perfect for festive feasts, merry get-togethers, or a quiet winter tipple by candlelight.

Whether you're toasting to the season with friends, gathering the family for a celebration, or simply escaping the chill with something delicious, you'll find a warm welcome from the moment you arrive to the moment you leave.

Merry Christmas!