




# CHRISTMAS MENU

 Indicates dishes included in our set menu  
2 Courses for £25 | 3 Courses for £30


## STARTERS

 **CELERIAC & TRUFFLE SOUP** £7.25  
Sage oil, toasted seeds, focaccia (V)


**SAUTEED WILD MUSHROOMS** £7.50  
Confit garlic and thyme cream, toasted sourdough (V)

 **OAK-SMOKED SALMON & CRAYFISH  
TIMBALE** £7.95  
Horseradish, dill emulsion, microgreens


**BREADED BRIE** £7.50  
Cranberry ketchup, sage pesto, crispy sage (V)

 **SMOKED HAM HOCK TERRINE** £7.95  
Prosciutto crisp, compressed  
melon, tarragon


## MAINS


 **MARKET FISH** £21  
Sautéed new potatoes, ratatouille, tenderstem broccoli,  
salsa verde (GF)

**I.P.A BEER-BATTERED FISH & CHIPS** £17.95  
Crushed peas, tartare sauce, charred lemon

 **24HR STOUT & BLACK TREACLE OX CHEEK** £19  
Pommery mustard mash, roasted root vegetables,  
sautéed cavolo nero, stout sauce (GF)

**HOMEMADE PIE OF THE DAY** £17.50  
Creamed potatoes, roasted carrot purée, caramelised  
red onion, braised red cabbage, proper gravy

 **STUFFED TURKEY ROULADE** £18  
Fondant potatoes, chipolata, sautéed Brussels sprouts,  
roast trimmings, turkey gravy

 **ROAST BUTTERNUT SQUASH & SMOKED  
GOAT'S CHEESE RISOTTO** £18  
Sage pesto, toasted seeds, sage oil (V, GFO)

**AROMATIC GARDEN BURGER** £17  
Goat's cheese, rocket pesto, watercress,  
skin-on fries (V, VGO)

## GRILLS

Steaks are served with field mushrooms, slow roasted tomato,  
triple-cooked chips, onion rings, and dressed lettuce (GFO)

10oz **RIB-EYE OF BEEF** £30

8oz **SIRLOIN** £28.50

8oz **RUMP** £22.50

Add three peppercorn, mushroom, or red wine sauce, £3

**BULLS HEAD BEEF BURGER** £17.25  
Monterey Jack, smoked streaky bacon, burger  
sauce, beefsteak tomato, gem lettuce, pickle,  
skin-on fries (GFO)

**TURKEY BURGER** £17.50  
Smoked bacon, melted brie, cranberry ketchup, gem  
lettuce, pickle, skin-on fries (GFO)

**PEPPER STEAK FRITES** £16.25

Bavette steak, skin-on fries, three  
peppercorn sauce (GF)

## SIDES


**SEASONAL VEGETABLES** £4 (GF)

**HAND-CUT CHUNKY CHIPS** £4 (GFO)


**TRUFFLE & PARMESAN SKIN-ON FRITES** £5.95 (GFO)

**I.P.A-BATTERED ONION RINGS** £4

## DESSERTS

 **CHRISTMAS PUDDING** £7.50  
Brandy sauce, redcurrants

**STICKY GINGER PUDDING** £7.50  
Salted toffee sauce, rum-soaked raisins, clotted cream  
ice cream

 **DARK CHOCOLATE MOUSSE** £7.50  
Caramelised bananas, candied hazelnuts, caramel  
ice cream (N)

**APPLE AND WINTER BERRY CRUMBLE** £7.50  
Brown sugar crumb, vanilla ice cream

 **AFFOGATO** £7.50  
Mincemeat pinwheel (GFO)

V- Vegetarian VG - Vegan VO - Vegetarian option VGO - Vegan option GF - Gluten free GFO - Gluten free option available N - Nuts

*If you have any intolerances or allergies, please speak to a member of staff. Dishes are prepared in an environment where there is a risk of cross contamination from allergens. Not all allergens are listed on the menu and we cannot guarantee absence of allergens.*