

FESTIVE MENU

From £36.90pp

CHRISTMAS TIPPLE

Choose from one of celebratory Christmas Drinks to get you in the festive mood!

MULLED WINE

£8.95

Warm red wine with festive spices, the perfect winter warmer

KIR ROYALE

£10.95

Prosecco with blackcurrant liqueur, light, fruity & festive

CRANBERRY & GIN FIZZ

£12.95

Gin, cranberry & lime topped with soda, fresh and festive

CHRISTMAS NEGRONI

£13.95

Classic Negroni with a dash of spiced syrup of cinnamon & clove

CRANBERRY APEROL SPRITZ

£11.95

Festive update on a classic spritz with cranberry juice

SPICED RUM PUNCH

£12.95

Dark rum, ginger beer, cranberry & orange

STARTERS

GOLDEN BRIE WEDGES & CRANBERRY

Panko-coated brie wedges, golden-fried to perfection and served with a dollop of cranberry sauce for a festive touch

POTTED BEEF

Diced beef with mustard, herbs & spices, topped with jalapeño and pickles. Served with toasted bread & bone marrow butter.

CHRISTMAS PRAWN COCKTAIL

A festive classic! Juicy prawns on a crisp salad bed, topped with a rich Marie Rose sauce and served with toasted bread

FESTIVE CALAMARI

Crispy salt and pepper squid, topped with spring onion and fresh chilli, served with aioli

BEETROOT CARPACCIO & FETA

Thin slices of beetroot topped with crumbled Feta cheese, rocket and a balsamic glaze

CHRISTMASSY STEAK YORKIES (£5 SUPPLEMENT)

Filled with tender steak and pigs in blankets in a rich, flavorful red wine gravy & topped with cheddar & crispy onions

MAINS

*OUR MAINS ARE SERVED WITH TRADITIONAL CHRISTMAS TRIMMINGS, FESTIVE VEG, PIGS IN BLANKETS, STUFFING & HOMEMADE GRAVY

ROAST TURKEY CROWN

Succulent turkey crown, slow-roasted to preserve its tenderness, served with a selection of traditional Christmas trimmings

SWEET POTATO & CHICKPEA LOAF (VG)

Fully baked vegan round loaf, made with sweet potato, chickpeas, red lentils, caramelised onions and mixed seeds

BRAISED BEEF BRISKET

Tender, slow-roasted beef brisket, covered in a rich bordelaise and served with traditional Christmas trimmings

ROASTED RUMP STEAK

British rump fillet, expertly grilled to your liking, enhanced with bone marrow butter, and served with Christmas trimmings

THE FOLLOWING MAINS ARE SERVED TRADITIONAL HK STYLE

FILLET OF SALMON

Line-caught Scottish salmon, grilled and served with sauteed garlic new potatoes and charred tenderstem broccoli

T-BONE 20OZ (£16 SUPPLEMENT)

The T-Bone Steak is a true steak lover's delight, offering the best of both worlds with a perfect combination of tender fillet on one side and flavorful sirloin on the other, all separated by a signature T-shaped bone. recommended medium rare

SIRLOIN 8OZ (12OZ £12 SUPPLEMENT)

Expertly flame-grilled British sirloin, served with skin-on fries, crispy onion rings & Peppercorn sauce, recommended medium rare

FILLET 8OZ (£12 SUPPLEMENT)

The Fillet is a tender, renowned for its melt-in-the-mouth texture and subtle, delicate flavour, allowing its natural tenderness to shine, recommended rare

DESSERT

TRADITIONAL CHRISTMAS PUDDING

Classic Christmas Pudding, served with a silky brandy cream

STICKY TOFFEE PUDDING

A warm, indulgent sticky toffee pudding, served with rich Devon custard for a nostalgic taste of Christmas

SORBET

A refreshing selection of Lemon, Blackcurrant & Raspberry

SALTED CARAMEL CHOCOLATE TART

A chocolate pastry filled with a layer of salted caramel & dark chocolate filling, finished with a cocoa dusting & vanilla ice cream