FESTIVE MENU

1ST TO 24TH DECEMBER 2026

SUNDAY TO THURSDAY & FRIDAY & SAT 12-4.30PM

2 COURSE £24.95 | 3 COURSE £29.95

FRIDAY & SATURDAY FROM 5PM 3 COURSE £35.00

STARTER

ROASTED TOMATO AND RED PEPPER SOUP (GFA) (VG)
Toasted sourdough, French butter

PRAWN COCKTAIL (GFA)
Sourdough toast

HOMEMADE CHICKEN LIVER PARFAIT (GFA)
Onion chutney, toasted sourdough

HAGGIS BON BONS
Peppercorn sauce, salad leaves

BRIE AND ROASTED TOMATO BRUSCHETTA (V)
Toasted sourdough topped with roasted tomatoes & melted brie

MAIN

ROAST TURKEY BALLOTINE (GF)
Roast potatoes, pigs in blankets, roasted roots, pan gravy, cranberry sauce

STEAK FRITES (GF)
Flattened rump steak, peppercorn sauce, frites, mushroom & roasted tomato (8oz sirloin steak £6.00 supp)

BUTTER CHICKEN CURRY (GFA)
Basmati rice, naan bread

PENNE ARRABIATTA (VG) (GFA)
Garlic bread

HADDOCK MORNAY
Mashed potatoes and green beans

DESSERT

PROFITEROLES
Chocolate sauce and whipped cream

CHOCOLATE & RASPBERRY TART (VG) (GF)

CHRISTMAS PUDDING (GF)
Creme Anglaise

Menus subject to change.
If you have any allergies or special dietary requirements, please let a member of staff know.
A discretionary 10% service charge will be added to each bill. Parties of 8 or more must dine from the Festive Menu.