

3 COURSES
35.95
2 COURSES
31.95

✦ FESTIVE MENU ✦

10TH NOVEMBER - 31ST DECEMBER

Excludes Christmas Day + Boxing Day

✦ COCKTAILS ✦

🍷 **Bublétini*** (1.9 units)

🍷 **Fairytale of New York Sour** (1.6 units)

🍷 **Mariah Spritz** (2.0 units)

✦ STARTERS ✦

Tomato + Basil Soup (v)

Cream, brioche-style croutons (271kcal)
Vegan option available (204kcal)

Baked Mini Camembert* (v)

Toasted sourdough, your choice of red wine + balsamic onion confit or honeyracha (653kcal)

Beef Brisket Thai Salad

Crispy sriracha pulled beef, baby gem, cucumber, pickled red onion, lime, coriander, mint (586kcal)

✦ MAINS ✦

Chef Recommends

Block Steak Sampler +6.00

4oz* fillet + 4oz* sirloin + 4oz* rump. With beer-battered onion rings*, truffle + Grana Padano beef dripping triple-cooked chunky chips, samphire, your choice of steak sauce (1,301kcal without sauce)

With one of the following sauces: **Block Steak Sauce** (67kcal), **Peppercorn** (39kcal), **Diane** (104kcal), **Chimichurri*** (134kcal)

+ ADD Garlic King Prawns** 🍷 (+165kcal) +6.00

+ ADD Garlic Canadian Scallops** 🍷 (+224kcal) +6.00

+ OR TOP WITH BOTH** 🍷 (+370kcal) +10.00

+ ADD Lobster Tail Half** 🍷 (+308kcal) +7.50

Chef Recommends

Chorizo in Red Wine* 🍷

Red wine + balsamic onion confit, toasted sourdough (807kcal)

Grilled Scallops in Blankets** 🍷 +2.00

Garlic butter (388kcal)

Chef Recommends

Festive Loaded Burger

4oz* beef patty, turkey, pork sausage, cranberry ketchup, brioche-style bun, lettuce, tomato, fried red onions, mayo, skin-on chips, gravy (1,269kcal)

Roasted Hake + Seafood Trio*** +6.00

Roasted hake fillet, garlic half lobster tail, scallops, king prawns, seafood bisque, roasted mini potatoes, asparagus (768kcal)

Sweet + Smoky Glazed Short Rib of Beef

Cranberry BBQ sauce, truffle + Grana Padano skin-on chips (1,427kcal) +3.00

✦ SIDES ✦

Buttered Brussels Sprouts (v) (239kcal) 5.00

Pigs in Blankets (280kcal) 5.50

Pulled Beef Truffle Mac + Cheese (867kcal) 6.00

Festive Loaded Hasselback Potatoes

Chimichurri*, oak-smoked streaky bacon, melted Cheddar, cranberry sauce (543kcal) 6.00

Beef Dripping Roasties (490kcal) 5.50

Turkey with all the Trimmings

Beef dripping roast potatoes, honey-glazed parsnips, carrots, mixed greens, pig in blanket, Yorkie, gravy (1,246kcal)

Roast Beef Sirloin

(Available on Sunday Only)

30-day-aged Aberdeen Angus sirloin, cooked medium, beef dripping roast potatoes, honey-glazed parsnips, carrots, mixed greens, pig in blanket, Yorkie, gravy (1,401kcal)

Caramelised Carrot Wellington (ve)

Roast potatoes, asparagus, peas, gravy (1,109kcal)

✦ DESSERTS ✦

Festive Cinnamon Bun (v)

Dulce de leche, chocolate shavings, choice of ice cream: caramelised biscuit (570kcal), Christmas pudding* (594kcal) or vanilla (572kcal)

Trio of Mini Desserts (v)

Ultimate chocolate brownie, lemon + raspberry semifreddo, cinnamon sugar churros, vanilla ice cream (620kcal)

Chocolate Fudge Cake (ve)

Caramelised biscuit ice cream (620kcal)

Affogato (v)

Vanilla ice cream, shot of espresso (115kcal)

+ ADD a 25ml shot of Baileys* (0.4 units) +2.50

Vegan option available (90kcal)

Festive Ice Cream Sundae* (v)

Brandy-flavoured clotted cream ice cream, Christmas pudding pieces + crumbled mince pie pieces, caramel sauce, chocolate shavings (781kcal)

Festive Cheeseboard Selection* (v)

Danish Blue, Red Leicester, Mature Cheddar, Brie, apple, celery, red wine + balsamic onion confit, crackers (823kcal)

Churros Dulce de Leche Sundae (v) (790kcal)

No room for dessert?
Swap for a cocktail

Adults need around 2,000kcal a day

3 COURSES
12.00

KIDS' FESTIVE MENU

10TH NOVEMBER - 31ST DECEMBER

Excludes Christmas Day + Boxing Day

STARTERS

Reindeer Food (v) 
Cucumber, carrots, red pepper, tzatziki (36kcal)

Corn Ribs (ve) (187kcal) 

MAINS

Turkey with all the Trimmings +1.00
Beef dripping roast potatoes, a Yorkie, honey-glazed parsnips, carrots, mixed greens, gravy (665kcal)

4oz* Rump Steak + Skin-on Chips +1.00
Garlic butter (330kcal)

Beef Burger + Skin-on Chips (524kcal)

Chicken Burger + Skin-on Chips (372kcal)

Pigs in Blankets
With ketchup (246kcal)

Garlic Flatbread (v) (163kcal)

Hand-Battered Fish + Skin-on Chips** 
Tartare sauce (487kcal)

Ten-Veg Tomato Pasta (ve) 
Flatbread (364kcal)

Spaghetti Bolognese 
Flatbread (340kcal)

Chicken Breast + Skin-on Chips (235kcal)

PICK TWO SIDES

Corn Ribs (ve) (125kcal) 

HEINZ Baked Beans (ve) (48kcal) 

Peas (ve) (47kcal) 

Veggie Sticks (ve) (18kcal) 

House Salad (ve) (61kcal) 

DESSERTS

Chocolate Christmas Tree (v)
Dark and white chocolate mousse, cocoa biscuit, chocolate sauce, milk chocolate baubles (248kcal)

Fruit Salad (ve)
(45kcal)

Vanilla Ice Cream (v)
Caramel sauce (168kcal)

Pancake + Fruit° (v)
Banana, strawberries, mixed fruit compote (171kcal)

Chocolate Brownie (v)
Vanilla ice cream (256kcal)

Festive Smash Sundae° (v)
Mixed berries, vanilla ice cream, crushed meringue, whipped cream (138kcal)



Children should eat at least 5 portions of a variety of fruit and vegetables a day. All our main meals come with a choice of 2 sides, providing 2 portions of their 5 a day.

Children between 5-10 years old need around 1,800kcal a day. This will vary by age and level of activity as some children will need less and some will need more.



Seafood certified to MSC's environmental standard for fishing. www.msc.org MSC-C-55716

3 COURSES
40.95

BOXING DAY MENU

✦ COCKTAILS ✦

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🍷 **Fairytale of New York Sour** (1.6 units)

🍷 **Mariah Spritz** (2.0 units)

✦ STARTERS ✦

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Cream, brioche-style croutons (271kcal)
Vegan option available (204kcal)

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Toasted sourdough, your choice of red wine + balsamic onion confit or honeyracha (653kcal)

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+ ADD Lobster Tail Half** 🍷 (+308kcal) +7.50

✦ DESSERTS ✦

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Red wine + balsamic onion confit, toasted sourdough (807kcal)

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Churros Dulce de Leche Sundae (v)

Vanilla ice cream, cornflakes, cinnamon sugar (790kcal)

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✦ KIDS' BOXING DAY MENU ✦

3 COURSES
15.00

✦ STARTERS ✦

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Cucumber, carrots, red pepper, tzatziki (36kcal)

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