



### **Starter**

Potted salmon, capers, fine herbs, cucumber, potato bread  
Caramelised onion soup, bacon, sage, focaccia  
Turkey and ham croquettes, garlic butter and parmesan  
Beetroot, apple, celeriac, walnut, horseradish cream cheese

### **Main**

Turkey breast and honey roast ham, onion and sage stuffing, gravy  
Barbecued beef brisket, kale, bordelaise sauce  
Hake, romesco, brussel kraut, salsa verde  
Wild mushroom and brie roulade, celeriac, roast chestnut

**All served with Garlic & herb roasties | Mash with butter & scallions | Honey roast vegetables**

### **Dessert**

Profiteroles, chocolate, hazelnut, salted caramel  
Caramelised apple crumble, custard, clotted cream  
White chocolate mousse, clementine jelly, granola crumble  
Sticky toffee Christmas pudding, gingerbread ice cream

\*menu subject to changes

# Festive Menu



## Snacks

Garlic and herb olives (Veg)	4
House Bread, butter, oil, hummus (Veg)	5
Honey mustard cocktail sausages	6

## Starters

<b>Bacon and Waffle</b>	9
Maple and soy glazed barbecued gammon, waffle, horseradish	
<b>Salmon Gravlax</b>	10
Potted salmon, capers, fine herbs, cucumber, potato bread	
<b>Seasonal Soup</b>	7
Caramelised onion soup, bacon, sage, focaccia	
<b>Beetroot Waldorf Salad (Veg)</b>	8
Roasted beetroot, celery, apple, walnut, balsamic	
<b>Sausage Roll</b>	10
Pheasant and black pudding roulade, butternut squash, cranberry chutney	
<b>Pastrami Beef</b>	10
Smoked beef salad, wild mushroom, watercress, parmesan, truffle dressing	
<b>Honey Chilli Chicken</b>	9
Glazed chicken tenders, slaw, roast garlic mayo	
<b>Christmas Nuggets</b>	9
Turkey and ham croquettes, garlic butter, fine herbs, creamed celeriac	

## Mains

<b>Duck</b>	21
Confit duck leg, black pudding, braised red cabbage, roasting gravy	
<b>Beef Fillet</b>	34
Newellstores dry aged 8oz fillet steak, house slaw, pepper sauce	
<b>Turkey &amp; Ham</b>	20
Turkey breast and honey roast ham, onion and sage stuffing, gravy	
<b>Beef Brisket</b>	19
Barbecued beef brisket, kale, bordelaise sauce	
<b>Hake</b>	21
Hake, romesco, brussel kraut, salsa verde	
<b>Venison Burger</b>	18
Smashed venison patty, pulled bacon, brie, lettuce, pickles, cranberry chutney	
<b>Christmas Dog</b>	18
Brioche bun, glazed crispy chicken tenders, pulled ham, stuffing, gravy	
<b>Wellington (Veg)</b>	20
Wild mushroom and brie roulade, celeriac, roast chestnut	



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## Desserts

<b>Profiteroles</b>	7
Profiteroles, chocolate, hazelnut, salted caramel	
<b>Xmas Pudding</b>	7
Bread and butter Xmas pudding, toffee sauce, festive ice cream	
<b>Mince Pie</b>	7
Caramelised apple crumble, custard, clotted cream	
<b>White Chocolate Mousse</b>	7
White chocolate mousse, clementine jelly, granola crumble	
<b>Cheese &amp; Chutney</b>	9
Ballylisk Brie, toast, chutney, pickles	

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## Sharing Bowls / Sides 3 for £13

Garlic and herb roasties	6
Mash with butter and scallion	6
Honey roast vegetables	6
Parmesan and truffle fries	7
Garlic fries with Parmesan and Caesar	6
Salt 'n' vinegar triple cooked chunky chips	5
Roast Brussel sprouts, greens, romesco, parmesan, Caesar	5
Skinny fries	4.5

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## MO Chips

Pork Poutine - chunky chips, barbecued pork, cheddar, gravy	9
Peppered beef brisket chips	9
Xmas fries - pulled ham, cocktail sausages, triple cooked chips, stuffing, gravy	12

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## Christmas Cocktails

<b>Egg Nog</b>	10
Custard, rum, nutmeg	
<b>Mistletoe Martini</b>	10
Vodka or Gin, martini rosso, cranberry, rosemary syrup	
<b>Terry's Espresso Martini</b>	10
Orange vodka, Demerara sugar, kahlula, chocolate dust	
<b>Chestnut on an open Fire</b>	10
Whiskey, chestnut syrup, Demerara sugar, served in oat smoked glass	
<b>Black Forest Bramble</b>	10
Gin, cherry liqueur, lime, vanilla cold foam, chocolate shavings	

Please advise staff on allergens or dietary requirements and we will do our best to accommodate you. **V:** Vegan, **VEG:** Vegetarian