

25 YEARS

FESTIVE FEASTING SHARING PLATTERS & A GLASS OF FIZZ



Chateaubriand Sharing Platter - £90 For 2 people

Fillet Of Beef Chateaubriand Prime Fillet, Roasted & Sliced - Mushroom, Tomato, Caesar Salad, Triple Cooked Chips, Onion Rings. Choice of Steak Sauce (included) Peppercorn, Béarnaise, Or Yorkshire Blue





CELEBRATING



25 YEARS

FESTIVE ANNIVERSARY MENU

From Friday November 29th to Friday December 20th 2025 Menu starts on Monday January 6th

MONDAY TO FRIDAY
LUNCHTIMES - MIDDAY TO 215PM
EARLY DOORS - 530PM TO 645PM
LAST ORDERS IN KITCHEN BEFORE 645PM

2 COURSES £20.24 3 COURSES £25.00 1 COURSE £18.00

STARTERS

3 Oysters Shallot Vinaigrette "Mignonette" **Soup Of the Day** Ciabatta **V Smoked Salmon** Horseradish Crème Fraiche, Crumpet **Goats Cheese Fritters** Harissa Humous, Smashed Avocado, Pumpkin seeds (V)

 $\textbf{Eggs Florentine} \ \mathsf{Toasted} \ \mathsf{Muffin}, \mathsf{Poached} \ \mathsf{Egg}, \mathsf{Spinach} \ \& \ \mathsf{Hollandaise} \ \textbf{V}$





MAINS

Thorntons Pork Pie Creamy Mash, Bacon Braised minted Peas
Fish & Chips Beer Battered Haddock, Mushy Peas, Tartare Sauce
Sweet Potato, Cranberry & Cheese Wellington Roast Potatoes, Seasonal Vegetables VG
Ox Smashed Bacon & Cheeseburger Homemade Double Pattie, Cheesy Sauce, Tomato Relish, Fries

Traditional Roast Turkey & Pigs in blankets

Roast potatoes, stuffing, seasonal vegetables & all the trimmings! - Supplement £5

"Sirloin Steak, Frites, Béarnaise"

Mount Grace Prime Sirloin (8oz) Skinny Fries & Béarnaise Sauce - Supplement £5

EXTRAS Triple Cooked Chips / Skinny Fries / New Potatoes / Onion Rings - All £4

Breadbasket with Hummus & Yorkshire butter to share - £4



PUDDINGS

Christmas Pudding Brandy Sauce
Chocolate Brownie Chocolate Sauce, Vanilla Ice Cream
"Piece Of Cheese" Plate Fruitcake & Chutney

No Substitutions to this menu please.

The a la carte menu & Blackboard Specials are also available
THIS MENU IS NOT AVAILABLE FOR PARTIES OVER 8 PEOPLE