



CHRISTMAS FEAST

TWO COURSES £60 · THREE COURSES £80

Our steaks are dry aged for a minimum of 35 days & cooked over charcoal.

We use only selected native breeds:
English Longhorn, Hereford, and Aberdeen
Angus cattle, grass-fed and reared on farms
in Yorkshire and Norfolk.

STARTERS

SMOKED SQUASH SOUP

Crispy bacon, garlic croutons, chive crème fraîche

35-DAY AGED HEREFORD BEEF CARPACCIO

Shaved Parmesan, rocket salad, burnt chillies, balsamic caviar

SEVERN & WYE SMOKED SALMON

Dill, pickled cucumber, fried capers, cream cheese

WALNUT POTATO SALAD

Beetroot, red cabbage slaw

MAIN COURSES

35-DAY AGED HEREFORD ROAST RUMP OF BEEF

Roast potatoes, grilled carrots and parsnips, whiskey-braised red cabbage, marrow gravy

STUFFED AND ROLLED TURKEY BREAST

Roast potatoes, grilled carrots and parsnips, whiskey-braised red cabbage, marrow gravy

GRILLED STONE BASS

Mussels, samphire, wholegrain mustard cream

WILD MUSHROOM PIE

Garlic and onion purée, black cabbage

SHARING UPGRADES

Each cut is suitable for two guests. Supplements are charged per cut, not per person, and are in addition to the Christmas Feast menu price.

Choose from:

1KG BONE-IN RIBEYE +£110

1KG PORTERHOUSE +£110

1KG PORK CHOP +£75

700G CHATEAUBRIAND +£100

*Served with roast potatoes, grilled carrots & parsnips,
whiskey-braised red cabbage and marrow gravy.*

Larger sharing cuts are available on request, including our bone-in ribeye up to 6kg.

DESSERTS

CHRISTMAS PUDDING

Brandy cream, ginger snap

CHOCOLATE COOKIE

Cranberries, nutmeg ice cream

FIG TART

Candied walnuts, berry purée

Please alert your server to any allergies or dietary requirements. Every effort is made to prepare dishes to accommodate dietary needs, we run an open kitchen and therefore cannot guarantee items will be free from unintentional allergens.

A 12.5% discretionary & optional service charge will be added to your bill which is shared entirely between the team.