

STEAKHOUSE

3 COURSE FESTIVE MENU £49

STARTERS

DUCK BREAST

Cranberry Sauce | Parsnip Puree | Sweet Potato Chips | Red Wine Jus

LAMB & CHESTNUT SCOTCH EGG

Pesto Mayo | Bird Nest | Micro Greens | Herb Oil

ROASTED BUTTERNUT SQUASH SOUP

Pine Nuts | Crispy Shallots | Croutons

GRILLED KING PRAWNS

Lobster Bisque | Finger Lime | Chilli Oil

MAINS

LAMB SHANK

Garlic & Chive Mash | Seasonal Vegetables | Red Wine Braised Shallots

BRAISED SHORT RIB

*Garlic & Chive Mash | Seasonal Vegetables | Red Wine Gel | Nduja
Arancini | Malbec Sauce*

SIRLOIN 250g Recommended Medium Rare

Chips | Peppercorn Sauce

SALT CURED COD

*Hibiscus Velouté with Cocktail Prawns & Mussels | Courgette & Spinach Puree |
Finger Lime Caviar | Morel Mushrooms | Chilli Oil*

STUFFED COURGETTE

*Ratatouille | Tempura Zucchini Flower | Pickled Vegetables |
Red Lentil Sauce | Courgette Puree*

TO SHARE *for 2 to share*

BEEF PITHIVIER +10pp

Garlic & Chive Mash | Winter Vegetables | Braised Shallots | Red Wine Sauce

TOMAHAWK STEAK +10pp Recommended Medium

Chips | Mushrooms | Bearnaise Sauce | Peppercorn Sauce

DESSERTS

EGGNOG PANNA COTTA

Cranberry Sauce | Raspberry Sponge

STICKY TOFFEE PUDDING

Vanilla Ice Cream

POACHED PEAR IN MULLED WINE

Raspberry Sorbet

CHEESE BOARD +3

Grapes | Chutney | Crackers

Please note a discretionary optional service charge of 10% will be added to your bill

STEAKHOUSE

4 COURSE FESTIVE MENU £59

*A Glass of Prosecco,
Bread & Olives on arrival*

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