

christmas cocktail

mulled wine margarita 14.00

aperitif

jaw box gin and thoughton's tonic 11.90

snacks

pigs in blankets 7.50

house focaccia & whipped tomato butter 7.25

smoked almonds 5.00

castelvetrano olives 4.00

starters

spiced butternut squash soup & toasted seeds 6.50

crispy duck rillettes, armagnac prunes & pickled fennel 11.50

yard smoked salmon, pickled beetroot & apple 11.50

parmesan arancini & truffle mayonnaise 9.50

crispy squid, chilli, basil & picked organic tomatoes 12.50

baked camembert, focaccia crutes & cranberry jam 14.50

salad tbc

main course

turkey, apricot stuffing, ham hock, sprouts & cranberries 29.50

irish cod, cauliflower fricassee & seaweed butter 32.50

tyrone 283g sirloin & peppercorn sauce 34.50

shellfish spaghetti, chilli & fennel 26.50

venison ragu with rigatoni 28.00

celeriac, artichoke & pickled chard 21.50

sharing (for 2)

600g chateaubriand for two, red wine jus & peppercorn sauce 77.50

chips, roast potatoes, truffle chips, dressed organic leaves, roast root vegetables, sprouts with bacon, onion & garlic each 6.50

pigs in blankets 7.50

desserts

christmas pudding & brandy custard 8.25

christmas trifle 9.50

chocolate & hazelnut pot au chocolate 9.25

gingerbread ice cream & toffee sauce 7.50

irish cheese selection (please ask your server) 14.50

christmas set menu 3 course 49.50

spiced butternut
squash soup &
toasted seeds

turkey, apricot
stuffing, ham hock,
sprouts &
cranberries

*served with roast
vegetables*

celeriac, artichoke &
pickled chard

chocolate & hazelnut
pot au chocolate



give the gift of
great food & drink.
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