



## SAMPLE FESTIVE MENU 2024

SERVED 6-8.30 WEDNESDAY, THURSDAY, FRIDAY +  
SATURDAY

20TH NOVEMBER - 19TH DECEMBER

TABLES OF 8 OR MORE PRE ORDER IS REQUIRED.

### TO START

SPICED VENISON SCOTCH EGG, BEETROOT KETCHUP, HORSERADISH CREME FRAICHE.  
8 HOUR PORK BELLY, BLACK PUDDING + OAT CRUMBLE, APPLE CHUTNEY, MUSTARD LEAF SALAD.  
KERLAN SPICED CRISPY SQUID, MINT + CORIANDER CHUTNEY, CHILLI DIP.  
CARAMELISED PARNISIP RISOTTO CAKE, APPLE AND WALNUT SALAD, PARNISIP CRISPS.

## MAINS

80Z RUMP STEAK

80Z FILLET STEAK (+£15) | 100Z RIBEYE STEAK (+£12)

STEAKS ARE SERVED WITH SHALLOT + DRIPPING GRAVY,  
SLOW ROAST TOMATO & WATERCRESS.

OVERNIGHT BRAISED BLADE OF BEEF, SMOKED  
BACON, MUSHROOMS, RED WINE GRAVY, ROAST SHALLOT.

PAN ROAST CHICKEN BREAST,  
PIG IN BLANKET, SPICED CRANBERRY CHUTNEY,  
SMOKED BACON & THYME GRAVY.

PAN ROAST COD  
WARM TARTARE HOLLANDAISE, CRISPY LEEKS.

MUSHROOM BOURGUIGNON PIE, ROAST MUSHROOM PUREE.

### FOR THE TABLE

ALL THE ABOVE MAINS ARE SERVED WITH  
THE FOLLOWING SHARING DISHES FOR THE TABLE:

TRIPLE COOKED CHIPS – HERB BUTTERED CARROTS,  
CHARRED HISPI CABBAGE, TARRAGON BUTTER,  
CAULIFLOWER, LEEK + SPINACH GRATIN

### TO FINISH

MINT CHOCOLATE POT - CREME DE MENTHE INFUSED DARK CHOCOLATE SET CREAM, MINT CHOCOLATE CRUMB  
SEATS FESTIVE TRIFLE - ORANGE CUSTARD, BOOZY MINCEMEAT, ALMOND SPONGE, CREAM.  
CHRISTMAS PUDDING WITH BRANDY SAUCE.  
WARM GINGER CAKE, CIDER CARAMEL, HONEY AND GINGER ICE CREAM, POACHED PEAR.  
CHEESE BOARD, SPICED CHUTNEY, CRACKERS AND PORT PICKLED PEAR.

**2 COURSES £28 | 3 COURSES £35**

ALL DISHES ARE SUBJECT TO CHANGES DEPENDENT ON AVAILABILITY OF INGREDIENTS.

*Seats*

**CHRISTMAS**  
**OPENING HOURS**

**19TH DECEMBER FINAL EVENING  
SERVICE BEFORE XMAS**

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**20TH DECEMBER 3PM UNTIL 2ND  
JANUARY WE WILL BE CLOSED  
AS NORMAL FOR  
SEATS ANNUAL CHRISTMAS  
BREAK**

**AND TO FOCUS ON SHOP ORDERS**

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**2ND JANUARY REOPEN  
NORMAL HOURS RESUME**

PLEASE SEE BUTCHERS FOR SEPARATE OPENING HOURS