



Festive Opening Times

DATE	OPENING TIMES	FOOD SERVICE
TUE 23 RD DEC	10am - 10pm	12pm - 8pm
WED 24 TH DEC	10am - 9pm	12pm - 8pm
THU 25 TH DEC	CLOSED	CLOSED
FRI 26 TH DEC	11am - 6pm	12pm - 5pm
SAT 27 TH DEC	11am - 11pm	10am - 8pm
SUN 28 TH DEC	10am - 10pm	10am - 8pm
MON 29 TH DEC	10am - 10pm	12pm - 8pm
TUE 30 TH DEC	10am - 10pm	12pm - 8pm
WED 31 ST DEC	10am - 1am	12pm - 8pm
THU 1 ST JAN	11am - 6pm	12pm - 5pm
FRI 2 ND JAN	11am - 10pm	12pm - 8pm
SAT 3 RD JAN	10am - 11pm	10am - 8pm

Festive Menu

*Festive Food & Drink
with Family and Friends*

Allergen Intro

Please scan here with your mobile device to see our menu and the Allergens Info or please ASK a team member for assistance.





Festive Food

MAIN £19 | 2 COURSES £24 | 3 COURSES £29

TO START

SOUP OF THE DAY

Served with sourdough bread and butter
(GF available)

CRISPY BRIE WEDGES

Served with cranberry sauce

RED VELVET KING PRAWNS

Served with a sweet chilli dip

THE MAIN EVENT

TRADITIONAL ROAST TURKEY

Served with roasted root vegetables, brussels sprouts, stuffing, roast potatoes and rich gravy

SEARED SALMON

Served with a cranberry and parsley crust, lemon potatoes and a dressed side salad

SPICED SWEET POTATO ROULADE

Served with roasted root vegetables, brussels sprouts, roast potatoes and rich gravy

BOXING DAY BURGER

6oz beef burger topped with smoked bacon, melty cranberry Wensleydale cheese, caramelised red onion chutney and finished with a pig in a blanket & chunky chips

SOMETHING SWEET

CHRISTMAS PUDDING

Served with boozy brandy custard

SALTED CARAMEL RICOTTA CHEESECAKE

Served with pouring cream

OOZY CHOCOLATE FONDANT

Served with spiced blueberry compote & clotted cream



Festive Drinks

SEASONAL COCKTAILS

WINTER THORN - £8.75

A TWIST ON A CLASSIC BRAMBLE - EDINBURGH CHRISTMAS GIN, CREME DE MURE, FRESH LIME SIMPLE SYRUP SERVED OVER CRUSHED ICE

JOLLY MARGARITA - £9

OLMECA ALTOS PLATA TEQUILA, COINTREAU, CRANBERRY JUICE, FRESH LIME & SIMPLE SYRUP

GINGERBREAD RUSSIAN - £8.25

SMUGGLERS VODKA & KAHLUA COFFEE LIQUEUR, SHAKEN UP WITH MILK, CREAM & GINGERBREAD SYRUP GARNISHED WITH CRUSHED GINGERBREAD BISCUIT

YULETIDE SPRITZ - £9

CHAMBORD BLACK RASPBERRY LIQUEUR AND CRANBERRY JUICE TOPPED UP WITH BOTTEGA GOLD PROSECCO AND A SPLASH OF LEMONADE

WINTER WARMERS

MULLED WINE - £7.75

HIGHVELD SHIRAZ PINOTAGE SERVED HOT, BLENDED WITH OUR FESTIVE FRUITS & SPICES FOR A WARMING TIPPLE

FESTIVE HOT CHOCOLATE - £7.50

OUR SIGNATURE HOT CHOCOLATE LACED WITH BAILEYS IRISH CREAM & CHAMBORD BLACK RASPBERRY LIQUEUR

GINGERBREAD LATTE - £5

A WARMLY SPICED BLEND OF ESPRESSO AND STEAMED MILK, INFUSED WITH GINGERBREAD SYRUP AND FINISHED WITH A LIGHT TOUCH OF CINNAMON FOR A FESTIVE, COMFORTING TREAT.