

Festive  
menus

# Festive light bites

*Served Wednesday-Saturday from 12pm-3pm*

## SAVOURY

Flat iron steak & pomme frites - £21

Turkey, brie & cranberry panini - £12

Pork belly, stuffing & apple sauce cob - £11

Roasted tomato soup with cheese toastie - £9

Smoked salmon bagel - £13

Bowl of fries - £5

## SWEETS

Cream tea: scone, cream, jam and a pot of tea - £10

3 mince pies - £5

Macarons - 2 for £3, 4 for £4, 6 for £6

*For allergen information, please ask a member of staff.*

# Festive evening menu

*Served Wednesday-Saturday from 5pm-8pm*

**2 course £28 | 3 course £35**

## • STARTERS •

Cauliflower rarebit croquette, black garlic ketchup, crispy sage, caramelised cauliflower puree (V)

Smoked haddock velouté on toasted sourdough (GFO)

Duck liver & orange parfait with marmalade brioche

## • MAINS •

Turkey and smoked streaky bacon roulade stuffed with herb stuffing, roast potatoes, pig in a blanket, cranberry, winter spiced jus

Guinness braised short rib of beef, creamed potatoes, heritage carrot, roast onion, beef jus

Truffled celeriac risotto with aged Parmesan (V) (VEO) (GF)

Baked loin of cod, fondant potato, panko crumbed prawn, minted crushed peas, tarragon velouté, parsley oil

## • DESSERTS •

Chocolate orange tart with vanilla ice cream

Christmas pudding, brandy cream

Winter spiced apple pie, toasted vanilla ice cream

A selection of British cheeses, smoked sea salt & rosemary crackers, house chutney (+£6.00)

*Please note, some items on this menu are subject to change depending on produce availability.  
Our restaurant is closed for service during our Party Night events*

# Festive afternoon tea

*Served Saturdays from 12pm*

A festive afternoon tea offers a cheerful seasonal twist on the usual British classic, adding a touch of holiday charm to the traditional ritual. It keeps the familiar mix of savoury bites, sweet treats, and perfectly brewed tea, but with a nod to the celebrations of the season. The atmosphere feels a little more special, making it an inviting way to enjoy the timeless tradition with a festive flourish.



# Sunday Menu

## • STARTERS •

Smoked haddock velouté with toasted sourdough (GFO) - £9

Duck liver & orange parfait, with marmalade brioche - £11

Assorted beetroot salad dressed with goats cheese, rocket & walnut (V) (VEO) (GF) - £9

## • MAINS •

*All of our roasts are served with roast potatoes, Yorkshire pudding, glazed carrots & parsnips, cauliflower cheese, buttered greens, sausage stuffing, pig in a blanket, red cabbage & red wine gravy.*

Turkey stuffed with herb stuffing (GFO) - £20

Roast striploin of beef (GFO) - £23

Roast porchetta of Derbyshire pork (GFO) - £21

Butternut squash & lentil wellington & tomato jus (V) (VEO) - £18

## • DESSERTS •

Chocolate orange tart & vanilla ice cream (V) (GF) - £9

Christmas pudding, brandy cream (GFO) - £8

Sticky toffee pudding, toffee sauce & clotted cream (GF) - £8

A selection of cheeses, biscuits, crackers & house chutney - £14

*Please note, some items on this menu are subject to change depending on produce availability*

# Boxing Day

## • STARTERS •

Smoked haddock velouté with toasted sourdough (GFO) - £9

Duck liver & orange parfait, with marmalade brioche - £11

Assorted beetroot salad dressed with goats cheese, rocket & walnut (V) (VEO) (GF) - £9

## • MAINS •

*All of our roasts are served with roast potatoes, Yorkshire pudding, glazed carrots & parsnips, cauliflower cheese, buttered greens, sausage stuffing, pig in a blanket, red cabbage & red wine gravy.*

Lamb roast - £20

Roast striploin of beef (GFO) - £23

Roast porchetta of Derbyshire pork (GFO) - £21

Butternut squash & lentil wellington & tomato jus (V) (VEO) - £18

## • DESSERTS •

Chocolate orange tart & vanilla ice cream (V) (GF) - £9

Christmas pudding, brandy cream (GFO) - £8

Sticky toffee pudding, toffee sauce & clotted cream (GF) - £8

A selection of cheeses, biscuits, crackers & house chutney - £14

*Please note, some items on this menu are subject to change depending on produce availability*