EST. 2026

FRIDAYS

SMALL PLATES AND BAR

SOME NIGHTS DESERVE ANOTHER ROUND

Christmas Menu

COLD PLATES

PECORINO & CHUTNEY (V) (GF)
Aged Pecorino served with pear & spiced apple chutney

ROASTED BEETROOT & MOZZARELLA SALAD (V) (GF) (VG)
Roasted beetroot with mozzarella & rocket, finished with balsamic dressing

GOAT'S CHEESE, FIG & WALNUT CROSTINI (V)
Toasted crostini topped with creamy goat's cheese, fig chutney & toasted walnuts, finished with honey

CRANBERRY, WALNUT & FETA SALAD (V) (GF) (VG)
Feta, dried cranberries & toasted walnuts with mixed leaves, finished with a honey & balsamic dressing

TURKEY, CRANBERRY & BRIE CROSTINI
Toasted crostini topped with roast turkey, melted Brie & cranberry chutney, finished with fresh thyme

CHICKEN PÂTÉ WITH CIABATTA
Smooth chicken pâté served with toasted ciabatta and caramelised onion chutney

ASSORTMENT OF BREAD (V)
A selection of warm breads with olive oil & balsamic

HOT PLATES

PADRÓN PEPPERS (VG) (GF)
Served with smoked salt & lemon wedge

CHORIZO & RED WINE (GF)
Cooked chorizo topped with thyme, honey & red wine glaze

PATATAS BRAVAS (V) (GF)
Crispy potatoes with smoked tomato, red pepper chutney & garlic aioli

ARANCINI
Pecorino & ham hock arancini with parmesan shavings

PORK BELLY (GF)
Braised pork belly glazed with apple & cider glaze

BEEF & PECORINO CROQUETTES
Crispy croquettes filled with slow-cooked beef & Pecorino, served with beef gravy

HOT HONEY & THYME HALLOUMI (V) (VG) (GF)
Crispy halloumi served with hot honey & thyme

CHRISTMAS LOADED ROAST POTATOES
Crispy roast potatoes topped with pulled turkey, stuffing crumb & cranberry, finished with rich gravy

BAKED CAMEMBERT (V)
Warm baked Camembert infused with garlic and rosemary, finished with honey & served with toasted focaccia

MAPLE & MUSTARD PIGS IN BLANKETS (GF)
Pigs in blankets finished with a sticky maple & wholegrain mustard glaze

SWEET PLATES

CHOCOLATE ORANGE BREAD & BUTTER PUDDING (V)
Warm chocolate orange bread & butter pudding served with vanilla ice cream & chocolate sauce

CRÈME BRÛLÉE WITH MULLED BERRY COMPOTE (V)
Classic vanilla crème brûlée served with a spiced mulled berry compote

GINGERBREAD PANNA COTTA (V)
Creamy gingerbread panna cotta finished with gingerbread crumbs & caramel sauce

SORBET & ICE CREAM SELECTION (V)
A selection of sorbets & ice creams served with biscotti

CHOOSE ANY **5 PLATES** **£40**
APPROX. £8 PER PLATE

CHOOSE ANY **10 PLATES** **£75**
APPROX. £7.50 PER PLATE

DIETARY KEY

(V) Vegetarian
(VG) Vegan
(GF) Gluten Free

PLEASE NOTE

Our dishes are prepared in a kitchen where allergens are present. If you have any allergies or dietary requirements, please speak to a member of our team before ordering.