

MENU1 FESTIVE CELEBRATION

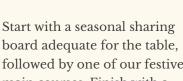
3 course | £52 pp

 \cdot Available for 2 – 20 ppl

· Pre-Book

· Pre-Order required

followed by one of our festive main courses. Finish with a dessert of your choice.







SHARING BOARD FOR THE TABLE including...

Cocktail pigs in blankets honey & whole grain mustard

Smoky baby back ribs barbecue sauce | crispy onions

Potted ox cheek truffle butter

Goats cheese log hazelnut crumb | apple gel (v)

Mixed olives & warm bread whipped butter (veo)

Poached & charred pineapple sriracha spiced yoghurt (ve)

MAINS

Slow braised beef en croute

caramelised pink rose onion | red wine jus | rosemary & beef fat roast potatoes | seasonal greens

Porchetta

mulled cider poached apple | bacon dauphinoise | carrot puree | sprouts & chestnuts | spiced cider jus

Sea bass fillet

pomme anna | braised leek | shallot | cauliflower puree | white wine lemon & avruga roe creamed sauce

Butternut squash wellington

hasselback potato | celeriac purée | greens | thyme & madeira jus (ve)

FROM THE CHOPHOUSE

Garnished with dressed watercress, served with a sauce or butter plus a side of your choice

Flat iron (35 day aged) 280g approx

Sirloin (35 day aged) 250g approx

Pork tomahawk 280g approx

Pork ribeye 280g approx

SAUCES & BUTTERS

green & pink peppercorn | chimichurri | red wine | cider & wholegrain mustard | beefy blue cheese | béarnaise | 'nduja butter | bone marrow butter | garlic butter

SIDE DISHES

Koffman's chips (ve) | smoked bacon dauphinoise | beef fat roast potatoes (veo) | miso glazed hispi cabbage (ve) | smoked bacon & chestnut sprouts (veo) | garlic butter hasselback potatoes (ve) | cheesy broccoli & leek gratin (v)

DESSERTS

Boozy Christmas pudding vanilla custard (v)

Baileys chocolate cake (v)

Spiced apple tarte tatin vanilla ice cream (v)

Saffron poached pear honeycomb | blackberry gel | white wine saffron gel | meringue (ve)

West country cheese board apple | grapes | celery | apple cider chutney | artisan cheese crackers (£3 supplement)



MENU 2 FOR THE STEAK LOVERS

3 course | £59 pp

 \cdot Available for 6+ ppl

 \cdot Pre-book

• No pre-order required, except for vegetarians / vegans plus desserts, unless one option is chosen for the entire party.





SHARING BOARD FOR THE TABLE including...

Cocktail pigs in blankets honey & whole grain mustard

Smoky baby back ribs barbecue sauce | crispy onions

Potted ox cheek truffle butter

Goats cheese log hazelnut crumb | apple gel (v)

Mixed olives & warm bread whipped butter (veo)

Poached & charred pineapple sriracha spiced yoghurt (ve)

MAINS

A selection of Picanha & Chateaubriand sharing cuts

Enjoy the rump cap, full of deep rich flavour, alongside a prized cut from the fillet, deliciously soft and tender.

Served medium-rare with our chef's selection of house sauces, butters and sides for the table.

Or, for the non-meat lovers...

Butternut squash wellington (ve) Hasselback potato | celeriac purée | greens | thyme & madeira jus

DESSERTS

Boozy Christmas pudding (v) vanilla custard

Saffron poached pear (ve) honeycomb | blackberry gel | white wine saffron gel | meringue

Two cheese selection served with grapes | apple | celery | apple cider chutney | artisan cheese crackers



MENU 3 THE EPITOME OF C&S STEAK

3 course | £69 pp

- · Available for 6+ ppl
- \cdot Pre-book

• No pre-order required, except for vegetarians / vegans plus desserts, unless one option is chosen for the entire party.





SHARING BOARD FOR THE TABLE including...

Cocktail pigs in blankets honey & whole grain mustard

Smoky baby back ribs barbecue sauce | crispy onions

Potted ox cheek truffle butter

Goats cheese log hazelnut crumb | apple gel (v)

Mixed olives & warm bread whipped butter (veo)

Poached & charred pineapple sriracha spiced yoghurt (ve)

MAINS

A selection of Tomahawk & Porterhouse sharing cuts

Enjoy the ribeye on the bone, well marbled, rich & buttery, alongside the tender filet mignon & New York strip.

Served medium-rare with our chef's selection of house sauces, butters and sides for the table.

Or, for the non-meat lovers...

Butternut squash wellington (ve) Hasselback potato | celeriac purée | greens | thyme & madeira jus

DESSERTS

Boozy Christmas pudding (v) vanilla custard

Saffron poached pear (ve) honeycomb | blackberry gel | white wine saffron gel | meringue

Two cheese selection served with grapes | apple | celery | apple cider chutney | artisan cheese crackers