



Festive Street Food

BAR SNACKS

Home Smoked Spicy Nut Mix (v) (vg)	2.95
Bella Di Cerignola Olives (v) (vg)	2.95

SMALL PLATES

Crème Washington	5.25
- Creamy turkey and sweetcorn soup with a nip of whisky and crusty bread	
Spiced Butternut Squash Soup finished with parsnip crisps (v)	4.95
Smoked Harissa Hummus with pitta soldiers (vg)	4.25
Halloumi Fries with firecracker sauce (v)	5.00
Voodoo Wings with lip smacking hot 'n' spicy sauce	5.50
Carolina Sticky Pork Ribs	5.75
Cauliflower Malabar (v)	5.25
Thai Fishcakes with sweet chilli dipping sauce	5.95
Patatas Bravas (vg)	5.25
Pressed Ham Hock, Pease Pudding & Crisp Toasts	5.75
Smokehouse Trio	6.75
- Home smoked duck, chicken, ham, cranberries, hazelnuts and clementine	
Flaked Home Smoked Salmon Cocktail	5.95
- with little gem lettuce finished with a rich cocktail sauce	

DIVE INTO OUR HOMEMADE NACHOS

Texas Red Chilli with melting cheese	5.95
Salsa Rosso with jalapeños and melting cheese (v)	5.95
Pulled Pork with boozy bourbon BBQ essence	6.25

HAND STRETCHED 12 INCH SOUR DOUGH PIZZA

Aglío Mozzarella with garlic and herb butter (v)	8.00
Add mozzarella cheese	9.00
San Marzano (v) - Sweet tomato sauce, Genovese basil, mozzarella	12.00
Chorizo de Pollo - Chicken, chorizo, tomato, mozzarella	13.95
Con Funghi (v) - Mushrooms, tomato, mozzarella, rocket	12.50
Festive Albuquerque Turkey	13.25
- Turkey breast, pickled cranberries, smoky bacon snippets	
The Bangkok Brunch - Ham, eggs and sriracha	13.50
The Pitmaster	13.75
- Shredded smokehouse brisket, bourbon bbq essence, crispy fried onions	
DIY Pizza - (If we've got it, you can have it!)	
Our San Marzano pizza with your choice of toppings	@ £1.00 per topping

SIDES - 3.95

Home Cut Fries | Julienne Fries | Sweet Potato Fries | House Slaw
Battered onion leaves | Crisp Battered Cauliflower | Roast Potatoes

SALAD BOWLS - 7.95

Classic Caesar | Lean Green (vg)
All American Chopped Salad (vg) | Greek Salad
Add southern fried chicken fillets 3.95

LARGE PLATES

Pork Natale - Breaded pork escalope on spaghetti with lemon and parmesan	15.95
Mulled Wine Chicken with chestnut mushrooms and mustard crouton	16.50
Traditional Roast Turkey	14.95
- Served with stuffing, chipolata, rich roast gravy, Yorkshire pudding and fresh vegetables	
Pappardelle Melchior with pork, orange and fennel ragu	14.95
Fritto Misto	17.75
- Selected seafoods crispy fried, served with fried, tartare sauce and roasted lemon	
Pan Seared Flat Iron Steak Diane & Frites	17.95
Grandma's Christmas Pot Pie	14.50
- Creamy turkey breast, ham and leeks, flaky pastry buttered mash and greens	
Festive Hog Roast Smashed Burger	15.75
- Beef patty, pulled pork, brioche, apple sauce, crackling and home cut fries	
Southern Fried Rib Stack, Bourbon BBQ Drizzle & House Slaw	18.50
Half Smoked Chicken with Piri Piri Marinade	13.00
- Half smoked chicken basted in Piri Piri marinade served with home cut fries and pirinaise	
Hot Smoked Whisky Cured Salmon	15.95
- Salmon fillet whisky cured and smoked over oak, served with vegetables and roasted lemon	
Kansas City Smoked Pulled Pork	13.95
- Pulled pork shoulder smoked long and slow served with home cut fries and barbecue glaze	
Cod & Chips - Served with mushy peas, lemon, and home cut fries	tiddler - 12.95 whale - 16.95
Chargrilled 8oz Sirloin - Served with mushrooms and grilled tomato	23.50
add your favourite sauce	3.75
Chicken Roma	15.95
- Chicken breast pieces tossed with penne pasta in tomato, garlic, mushrooms, and herb sauce with a touch of cream and fresh chillies	
Portobello Mushroom, Sweet Potato & Stout Tart (vg)	14.95
- Served with fresh vegetables and vegan gravy	
Moving Mountain Burger (vg)	13.95
- Plant based burger served in a vegan bun with salad, pickles, vegan cheese, home cut fries and salsa	
Spinach & Ricotta Cannelloni (v)	13.95
- Baked in tomato and herb passata, glazed with cheese	
Penne Ortaggi (vg)	14.75
- Vegan pasta quills tossed in fresh tomato sauce with roasted winter vegetables, finished with pangritata	

DESSERTS - 6.95

Warm Festive Sweet Mincemeat & Almond Tart, Crème Fraiche
Decadent Chocolate Fudge Cake
Paris Brest
Banoffee Cheesecake
Steamed Festive Plum Pudding, Cognac & Orange Custard
Vegan Chocolate & Orange Cake (vg)
Mature Cheddar, Somerset Brie, Stilton, Homemade Chutney & Biscuits



Festive Menu

3 COURSES ONLY
27.50 PER PERSON

SMALL PLATES

Crème Washington - Creamy turkey and sweetcorn soup with a nip of whisky and crusty bread

Spiced Butternut Squash Soup finished with parsnip crisps (v)

Smoked Harissa Hummus with pitta soldiers (vg)

Pressed Ham Hock, Pease Pudding, Crisp Toasts

Smokehouse Trio - Home smoked duck, chicken, ham, cranberries, hazelnuts and clementine

Flaked Home Smoked Salmon Cocktail with little gem lettuce finished with a rich cocktail sauce

PIZZA

Festive Albuquerque Turkey - Turkey breast, pickled cranberries, smoky bacon snippets

DIY Pizza - With 3 toppings of your choice. (If we've got it, you can have it!)

LARGE PLATES

Traditional Roast Turkey- served with stuffing, chipolata, rich roast gravy, Yorkshire pudding and fresh vegetables

Pan Seared Flat Iron Steak Diane & Frites

Grandma's Christmas Pot Pie - Creamy turkey breast, ham and leeks, flaky pastry buttered mash and greens

Cod & Chips served with mushy peas, lemon, and home cut fries

Moving Mountain Burger (vg)

- Plant-based burger served in a vegan bun with salad, pickles, vegan cheese, home cut fries and salsa

Portobello Mushroom, Sweet Potato and Stout Tart (vg) served with fresh vegetables and vegan gravy

DESSERTS

Warm Festive Sweet Mincemeat & Almond Tart, Crème Fraiche

Decadent Chocolate Fudge Cake

Paris Brest

Banoffee Cheesecake

Steamed Festive Plum Pudding, Cognac & Orange Custard

Vegan Chocolate & Orange Cake (vg)

Mature Cheddar, Somerset Brie, Stilton, Homemade Chutney & Biscuits