

Discover our Festive Food & Drinks

Full allergen information is available on request from our team. Our menus do not list all ingredients. While all reasonable steps will be taken to avoid the unintentional presence of allergens, we cannot guarantee that any products are 100% free from allergens, owing to possible cross-contamination.

To order from your phone or view our allergen information, just scan the QR codes at the bottom



Look out for our exclusive and award-winning dishes you won't find anywhere else



Festive Tipples

Treat yourself to a sip of Christmas cheer

Spiced Berry Bellini 6.00

Perfect for any festive celebration. Spiced red berry syrup topped with Prosecco

Apple & Blackberry Bramble 8.00

Like comforting apple pie in a glass. Bacardi Caribbean Spiced rum muddled with apple juice, lemon juice and sugar and drizzled with crème de mûre

Peek at our drinks menu for our full range, including some sensational softs

Cherry-ccino Martini 8.00

An indulgent after dinner treat that's a twist on a classic. Espresso shaken with Baileys, Kahlúa coffee liqueur and cherry syrup, topped with cream and finished with a cherry on top

Amaretto Mulled Wine 6.00

This winter warmer mixes red wine with Disaronno, sugar, fresh orange slices and cinnamon – all the aromas of Christmas

To Start

Three Cheese Mushroom Bruschetta (V) 6.00

Lightly toasted focaccia topped with grilled flat mushrooms in a creamy mozzarella, Taw Valley Cheddar & Stilton® sauce. 716 kcal

Glazed Chicken Skewers 6.00

Tender grilled chicken marinated in a Sriracha dressing, served with Asian style slaw. 226 kcal

Crispy Sweet Potato Falafel (VG-M) 6.00

With guacamole, roasted peppers and Tenderstem® broccoli, served with toasted focaccia and drizzled with Sriracha sauce. 279 kcal

Prawn & Calamari Duo 7.00

Crispy coated prawns and lightly dusted squid, served with tartare sauce. 363 kcal

Southern-Fried Chicken Goujons 6.00

Served with chipotle mayo. 476 kcal

Connemara Mussels 8.00

Irish Connemara mussels in a white wine, onion & cream sauce, served with bloomer bread & butter. 275 kcal

To Share

Our sharers are recommended for 2 people

Signature Sharer 18.00

Freshly baked mini Camembert and toasted garlic bread with red onion chutney, southern-fried chicken goujons with chipotle mayo, crispy chicken wings with Sriracha sauce and lightly dusted squid with tartare sauce. 1922 kcal

- Perfect shared over a glass of mulled wine or two

Cheesy Truffle Tiger Fries 7.50

Seasoned skin-on and sweet potato fries with truffle oil, melted Taw Valley Cheddar and rosemary, served with peppercorn sauce† for dipping. 1013 kcal

Cheesy Nachos (V) 10.50

Loaded with cheese sauce, melted mozzarella, jalapeños, tomato & chilli sauce, guacamole and sour cream. 1176 kcal

Vegan option available (VG) +230 kcal

Home Comforts

Sausage & Mash 12.50

Our succulent pork & caramelised red onion sausages served with buttery chive mashed potato, braised red cabbage, rich beef gravy and red onion chutney. 1154 kcal

Nominated for Britain's Best Sausage Award 2023

Steak & Venison Pie 15.00

Slow-cooked British steak & venison pie with beef burnt ends, all encased in golden pastry and served with buttery chive mashed potato, roasted veg, Tenderstem® broccoli and rich beef gravy. 1418 kcal

British Pie 2023 Award Winner

Turkey & Ham Hock Pie 15.00

Succulent turkey, smoked ham hock, cranberries and leeks in a creamy sauce, all encased in golden shortcrust pastry and served with pigs in blankets, crisp roast potatoes, buttery mashed potato, pork, cranberry & fig stuffing, roasted parsnips & carrots, seasonal veg and a rich beef gravy. 1629 kcal

Lamb Shank 15.50

In a red wine & mint gravy, served with buttery chive mashed potato and Tenderstem® broccoli. 996 kcal

- Perfectly paired with our Malbec

Hunter's Chicken 13.50

Grilled chicken breast topped with Jolly Hog™ streaky bacon, cheese sauce and melted mozzarella, set on classic BBQ sauce and served with chunky chips, beer-battered onion rings, peas and a dressed rocket & slow-roasted tomato salad. 1298 kcal

Hand-Battered Fish & Chips 14.00

Cooked until golden and crispy, served with chunky chips, tartare sauce and creamy minted peas. 1673 kcal

+ Add two slices of white bloomer bread & butter +404 kcal for 2.00

Moules-Frites 13.00

Irish Connemara mussels in a white wine, onion & cream sauce, served with seasoned skin-on fries and bloomer bread & butter. 751 kcal

- Perfectly paired with our Spiced Berry Bellini

From the Grill

10oz Ribeye Steak 18.50

A marbled cut with a deep flavour and succulence, served with chunky chips, crispy beer-battered onion rings, grilled flat mushroom and half a grilled tomato 1445 kcal

- Perfectly paired with our Malbec

+ Add peppercorn sauce† +61 kcal 2.00

+ Top with a flat mushroom & three cheese sauce +583 kcal 2.50

Signature Gammon Steak 13.50

Topped with a fried egg and chargrilled pineapple wedge, served with chunky chips, crispy beer-battered onion rings, grilled flat mushroom and half a grilled tomato. 1368 kcal

Delicious Burgers

All of our burgers are served in a soft glazed bun, accompanied with seasoned skin-on fries (unless otherwise stated)

+ Upgrade to sweet potato fries -57 kcal for 1.50

Festive Burger 15.00

Our signature beef burger layered with pulled BBQ smoked turkey, Jolly Hog™ streaky bacon, a Camembert slice, pork, cranberry & fig stuffing and cranberry sauce, served with a delicious truffle-infused mayo dip. 1655 kcal

Prefer chicken? Make yours a buttermilk coated chicken burger instead +55 kcal

Festive Plant-Based Burger (V) 15.00

Crispy coated buttermilk-style burger layered with creamy Brie, pickled red onion, sweet chilli slaw and crisp iceberg lettuce, served with topped nachos and a delicious truffle-infused mayo dip. 1199 kcal

Make it vegan – swap your Brie for a vegan cheese slice (VG) -47 kcal

Monterey Jack & Bacon Burger 13.00

Our signature beef burger, layered with melted Monterey Jack cheese, Jolly Hog™ streaky bacon and tangy burger sauce, served with a classic BBQ dip. 1087 kcal

Prefer chicken? Make yours a buttermilk coated chicken burger instead +55 kcal

Join us on Sundays for indulgent roasts with unlimited Yorkies, roasties and gravy

Book today – pubanddining.co.uk

Pasta & Salad

Sweet Potato, Beetroot & Leek Tortelloni (VG-M) 13.50

With tomato & chilli sauce, spinach, roasted peppers and slow-roasted tomatoes, finished with crumbled feta-style Sheese®. 684 kcal

House Salad (VG) 11.00

With fresh rocket, spinach, mangetout, cucumber ribbons, red onion, roasted peppers, Tenderstem® broccoli, peas, slow-roasted tomatoes and a lemon & olive oil dressing. 201 kcal

Pop something delicious on top

+ Grilled Chicken Breast +184 kcal 3.00

+ Crispy Sweet Potato Falafel (VG) +137 kcal 3.00

+ Grilled Chicken Breast & Jolly Hog™ Streaky Bacon +305 kcal 3.50

Add something on the side

Chunky Chips (V) 390 kcal
or Seasoned Skin-On Fries (V) 398 kcal 3.50

Sweet Potato Fries (V) 342 kcal 4.00

Beer-Battered Onion Rings (V) 397 kcal 3.50

Dauphinoise Potatoes (V) 265 kcal 3.50

Seasonal Veg (VG) 167 kcal 3.50

Glazed Pigs in Blankets 526 kcal 6.00

Hog Roast Sausage Roll 597 kcal 4.50

Topped Roasties 3.50

With gravy for dipping. 470 kcal

Garlic Bloomer Bread (V) 452 kcal 3.50

+ Add cheese +179 kcal for 50p

Dressed Side Salad (VG) 100 kcal 4.50

Signature Cauliflower Cheese (V) 197 kcal 2.50

Sandwiches & Lighter Lunches From 8.50

Served Mon-Sat until 4pm

Our sandwiches are served in soft tomato & oregano focaccia, accompanied with seasoned skin-on fries and a dressed salad garnish. (unless otherwise stated)

Hand-Battered Fish Goujon Sandwich 8.50

With iceberg lettuce and tartare sauce in soft white bloomer bread. 1295 kcal

Tomato, Mozzarella & Avocado Sandwich (V) 8.50

With chives and mayo. 1323 kcal

Chicken, Bacon & Avocado Sandwich 8.50

With slow-roasted tomatoes and mayo. 1180 kcal

Steak & Caramelised Onion Sandwich 10.00

With cheese sauce, served with rich beef gravy. 1235 kcal

Smoked Haddock Florentine Fishcake 8.50

Baked breaded haddock fishcake with a creamy oozing cheese & spinach centre, served on a bed of mixed salad with a lemon & olive oil dressing. 429 kcal

Chicken & Chorizo 8.50

Grilled chicken breast served with smashed baby potatoes, spinach and a chorizo, chilli & tomato sauce. 498 kcal

Save room for Something Sweet

Chocolate Crème Brûlée Fondue (V) 5.50

With a NUTELLA® chocolate hazelnut filling, served with fresh strawberries and rich brownie chunks for dipping. 600 kcal

S'mores Chocolate Brownie (V) 5.50

With Belgian chocolate sauce, toasted marshmallows, salted caramel sauce and Lotus Biscoff biscuit crumbs, served with a red cherry compote and vanilla ice cream. 638 kcal

Festive Sundae (V) 5.50

Brandy flavour clotted cream ice cream with Christmas pudding pieces and rich chocolate brownie pieces, topped with whipped double cream and sweet salted caramel sauce and finished with a chocolate liqueur truffle. 1006 kcal

Crumble of the Day (V) 5.50

Today's flavour of classic crumble served with a jug of creamy custard.

Vegan option available (VG)

Ask a team member to see today's options and calorie information

Signature Sticky Toffee Sponge 7.00

With sweet toffee sauce and salted caramel popcorn, finished with a mini bottle of Baileys® and served with a jug of creamy custard. 715 kcal

Prefer it traditional?

Sticky Toffee Sponge (V) 5.00

Served with toffee sauce and custard. 509 kcal (VG) when served with dairy-free custard 465 kcal or vanilla non-dairy iced dessert 520 kcal

Why not end with a Cherry-ccino Martini or Amaretto Mulled Wine?

Adults need around 2000 kcal a day.

(V) Suitable for vegetarians. (VG) Suitable for vegans. (VG-M) Made with vegan ingredients; however, produced in a factory which handles non-vegan ingredients, with a 'may contain' warning. Please note that we do not operate a dedicated vegetarian/vegan kitchen area.

Do you have any allergies?

Full allergen information is available for all dishes. Please ask a team member before you order your food and drink, as menus do not list all ingredients. We have taken all reasonable steps to avoid the unintentional presence of allergens. However, we cannot fully guarantee that products are 100% free from allergens, owing to cross-contamination, as we do not have specific allergen-free zones in our kitchens; therefore, it is not possible to fully guarantee allergen separation. Even if you have eaten a dish previously, please inform staff of any food allergies before placing your order, so that every precaution may be taken in the kitchen to prevent cross-contamination. We cannot guarantee that any dishes are free from nut traces.

Fish and poultry dishes may contain bones and/or shell. All weights are approximate uncooked. Ingredients are based on standard product formulations; variations may occur, and calories stated (excluding drinks options) are subject to change. †Peppercorn sauce contains brandy. Lotus and Biscoff are registered trademarks of Lotus Bakeries.

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