



Festive Menu

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Festive Buffets

Our buffets are the perfect package for groups of 10 people or more. Buffet prices are per person.

Calories based on a booking of 10.

Bronze

Wed-Sat 17.00

Sun-Tue 15.00

Panko-Coated Calamari Strips with Garlic Aioli 1745 kcal

Triple-Cooked Chunky Chips (V) 3054 kcal

Garlic Bloomer Bread (V) 2540 kcal

Sausage Rolls 1435 kcal

Crudités with a Selection of Dips (V) 1113 kcal

Crispy Chicken Wings with Sticky BBQ Sauce 966 kcal

Turkey Sandwiches with Bacon, Taw Valley Cheddar Cheese and Cranberry Mayo 2172 kcal

BBQ Jackfruit Soft Tacos (VG) 1587 kcal

Add Dessert £2

Chocolate Brownie with Espresso Martini

Flavour Belgian Chocolate Sauce (V) 3312 kcal

Silver

Wed-Sat 20.00

Sun-Tue 18.00

Panko-Coated Calamari Strips with Garlic Aioli 1745 kcal

Buttermilk-Coated Turkey Sliders with Cranberry Mayo 3571 kcal

Crudités with a selection of Dips (V) 1113 kcal

Mozzarella, Tomato & Olive Skewers (V) 939 kcal

Honey & Mustard Pigs in Blankets 1251 kcal

Vegetable and Sesame Gyoza with

Korean BBQ Sauce (VG-M) 715 kcal

Triple-Cooked Chunky Chips (V) 3054 kcal

Mozzarella, Tomato & Olive Bruschetta with Garlic Aioli (V) 2058 kcal

Crispy Chicken Wings with Sticky BBQ Sauce 966 kcal

Crispy Coated King Prawns with a Mango, Chilli & Pineapple Dressing 955 kcal

Chocolate Brownie with Espresso Martini

Flavour Belgian Chocolate Sauce (V) 3312 kcal

Gold

Wed-Sat 23.00

Sun-Tue 21.00

Panko-Coated Calamari Strips with Garlic Aioli 1745 kcal

Garlic Bloomer Bread (V) 2540 kcal

Buttermilk-Coated Turkey Sliders with Cranberry Mayo 3571 kcal

Crudités with a selection of Dips (V) 1113 kcal

Quorn™ Buttermilk-Style Cheeze Burgers with Roasted Peppers, Iceberg Lettuce and Dressed Rocket (VG) 1607 kcal

Mozzarella, Tomato & Olive Skewers (V) 939 kcal

Vegetable and Sesame Gyoza with

Korean BBQ Sauce (VG-M) 715 kcal

Honey & Mustard Pigs in Blankets 1251 kcal

Triple-Cooked Chunky Chips (V) 3054 kcal

Crispy Coated Whitebait with Tartare Sauce 1335 kcal

Mozzarella, Tomato & Olive Bruschetta with Garlic Aioli (V) 2058 kcal

Dressed House Salad (VG) 796 kcal

Southern-Fried Chicken Goujons with Sticky BBQ Sauce 1976 kcal

Chocolate Brownie with Espresso Martini

Flavour Belgian Chocolate Sauce (V) 3312 kcal

Vegan

Wed-Sat 20.00

Sun-Tue 18.00

Quorn™ Buttermilk-Style Cheeze Burgers with Roasted Peppers, Iceberg Lettuce and Dressed Rocket (VG) 1607 kcal

Vegetable and Sesame Gyoza with Korean BBQ Sauce (VG-M) 715 kcal

Dressed House Salad (VG) 796 kcal

BBQ Jackfruit Soft Tacos (VG) 1587 kcal

Bread & Olives (VG) 3282 kcal

Plant-Based Soya Burgers with Roasted Peppers, Vegan Cheeze, Iceberg Lettuce and Dressed Rocket (VG) 1745 kcal

Sweet Potato, Spinach & Red Onion Marmalade Seeded Tarts (VG) 1679 kcal

Chocolate Truffle Brownie Torte with Espresso Flavour Belgian Chocolate Sauce and a Biscoff® Biscuit Crumb (VG) 1659 kcal

Festive Set Menu

3 courses

Wed-Sat 30.00 Sun-Tue 27.00

2 courses

Wed-Sat 27.00 Sun-Tue 24.00

Starter

Leek & Potato Soup (V)

Finished with a drizzle of cream and a chive garnish, served with bloomer bread & butter. 385 kcal.
Served without butter and cream (VG) 266 kcal

King Prawn & Crayfish Salad

Finished with a lemon and chive mayo, cucumber and spring onion. 148 kcal

Smoked Chicken & Herb Terrine

Served with sweet caramelised red onion chutney, rocket leaves, capers and lightly toasted bloomer bread & butter. 425 kcal

Mini Baked Camembert (V)

Perfectly baked cheese with a sticky-sweet maple, cranberry & walnut topping, served with lightly toasted bloomer bread. 772 kcal

Main

Honey-Glazed Pork Belly

Cured pork belly coated in a sweet honey, brown sugar & cider vinegar glaze, served with deliciously buttery mash, crisp British roast potatoes, a golden Yorkshire pudding, roast parsnips & carrots, Brussels sprouts, sugar snap peas, Tenderstem® broccoli and lashings of rich beef gravy. 1630 kcal

Braised Beef

Tender slow-cooked beef in a French onion gravy topped with Taw Valley Cheddar cheese and chives, served with deliciously buttery mash, crisp British roast potatoes, a golden Yorkshire pudding, roast parsnips & carrots, Brussels sprouts, sugar snap peas, Tenderstem® broccoli and lashings of rich beef gravy. 1477 kcal

Fillet of Salmon

Finished with a rich crayfish and tarragon Béarnaise butter sauce and served with roast baby potatoes in a butter & chive glaze, roast parsnips & carrots, Brussels sprouts, sugar snap peas and Tenderstem® broccoli. 996 kcal

Sweet Potato & Red Onion Marmalade Seeded Tart (VG)

Golden shortcrust pastry filled with sweet potato and spinach, topped with a red onion marmalade and a sprinkle of sunflower and pumpkin seeds, served with crisp British roast potatoes, roast parsnips & carrots, Brussels sprouts, sugar snap peas, Tenderstem® broccoli and rich gravy. 1070 kcal

Hand-Carved Turkey

Served with deliciously buttery mash, crisp British roast potatoes, a golden Yorkshire pudding, pigs in blankets, pork, cranberry & fig stuffing, roast parsnips & carrots, Brussels sprouts, sugar snap peas, Tenderstem® broccoli and lashings of rich beef gravy. 1123 kcal

Sides

Pigs In Blankets 225 kcal £2.50

Pork, Cranberry & Fig Stuffing 85 kcal £2.50

Mince Pie (V) 189 kcal £1

Assorted Chocolate Liqueur Truffles (V) £2.50

5 sumptuous chocolate truffles in one of the following flavours: Milk, Dark, White, Salted Caramel, Orange Liqueur, Raspberry & Champagne, Caramel, Cappuccino, Champagne, Buck's Fizz & Rum. 339 kcal

Dessert

Chocolate Truffle Brownie Torte (VG)

With espresso flavour Belgian chocolate sauce. 317 kcal

Cherry Cheesecake (V)

Creamy New York-style baked cheesecake with a sweet and fruity cherry compôte, served with vanilla ice cream. 466 kcal

Festive Fruit Crumble (VG)

Served with non-dairy custard. 480 kcal

Christmas Pudding (V)

Packed with juicy sultanas and a splash of cider and rum, served with hot brandy sauce and mince pie ice cream. 625 kcal

British Cheese Plate (V) + £5 supplement

A selection of British cheeses served with black grapes, caramelised red onion chutney and water biscuits. 1043 kcal

Children's Menu

3 courses *Wed-Sat 14.50 Sun-Tue 13.50*

STARTER

Crispy Coated King Prawns

With a cucumber salad and lemon mayo. 242 kcal

Cheesy Bloomer Garlic Bread (V) 349 kcal

Tomato & Basil Soup (V)

Served with bloomer bread & butter. 329 kcal
Served without butter (VG) 264 kcal

MAIN

Sweet Potato & Red Onion Marmalade Seeded Tart (VG)

Golden shortcrust pastry filled with sweet potato and spinach, topped with a red onion marmalade and a sprinkle of sunflower and pumpkin seeds, served with crisp British roast potatoes, roast parsnips & carrots, Brussels sprouts, sugar snap peas, Tenderstem® broccoli and rich gravy. 829 kcal

Hand-Carved Turkey

Served with deliciously buttery mash, crisp British roast potatoes, a golden Yorkshire pudding, a pig in blanket, pork, cranberry & fig stuffing, roast parsnips & carrots, Brussels sprouts, sugar snap peas, Tenderstem® broccoli and lashings of rich beef gravy. 629 kcal

Monterey Jack & Honey Glazed Bacon Burger

Your choice of tender British beef rib 997 kcal OR rosemary & buttermilk coated chicken fillet burger 1094 kcal with Monterey Jack cheese, honey glazed bacon, stacked in a soft glazed bun with tangy burger sauce & tomato ketchup. Served with seasoned skin-on fries and a deliciously sticky BBQ dip.

DESSERT

Ice Cream (V)

Two scoops of vanilla ice cream with Belgian chocolate sauce. 258 kcal

Baked Cheesecake (V)

Creamy New York-style baked cheesecake, served with vanilla ice cream. 425 kcal

Festive Fruit Crumble (VG)

Served with non-dairy custard. 242 kcal

Add a shot between each course for £2

Jägermeister, Cazcabel Premium Tequila (Coffee, Honey or Coconut), Limoncello or Sambuca

Adults need around 2000 kcal a day.

Christmas Day

5 courses 67.50

Glass of fizz on arrival

To Start

Tomato & Olive Crostini (V) 167 kcal

Starter

Leek & Potato Soup (V)

Finished with a drizzle of cream and a chive garnish, served with bloomer bread & butter. 385 kcal
Served without butter and cream (VG) 266 kcal

Smoked Chicken & Herb Terrine

Served with sweet caramelised red onion chutney, rocket leaves, capers and lightly toasted bloomer bread & butter. 425 kcal

King Prawn & Crayfish Salad

Finished with a lemon and chive mayo, cucumber and spring onion. 148 kcal

Mini Baked Camembert (V)

Perfectly baked cheese with a sticky-sweet maple, cranberry & walnut topping, served with lightly toasted bloomer bread. 772 kcal

Mushroom Crostini (VG)

Topped with red pepper & sesame houmous, truffle oil sauteed mushrooms, slow-roasted tomato and baby spinach, finished with a balsamic reduction. 494 kcal

Main

Honey-Glazed Pork Belly

Cured pork belly coated in a sweet honey, brown sugar & cider vinegar glaze, served with deliciously buttery mash, crisp British roast potatoes, a golden Yorkshire pudding, roast parsnips & carrots, Brussels sprouts, sugar snap peas, Tenderstem® broccoli and lashings of rich beef gravy. 1630 kcal

Beef Fillet Steak

Cooked to your liking, served with deliciously buttery mash, crisp British roast potatoes, a golden Yorkshire pudding, roast parsnips & carrots, Brussels sprouts, sugar snap peas, Tenderstem® broccoli and a rich red wine & caramelised onion gravy. 1335 kcal

Fillet of Salmon

Finished with a rich crayfish and tarragon Béarnaise butter sauce and served with roast baby potatoes in a butter & chive glaze, roast parsnips & carrots, Brussels sprouts, sugar snap peas and Tenderstem® broccoli. 996 kcal

Hand-Carved Turkey

Served with deliciously buttery mash, crisp British roast potatoes, a golden Yorkshire pudding, pigs in blankets, pork, cranberry & fig stuffing, roast parsnips & carrots, Brussels sprouts, sugar snap peas, Tenderstem® broccoli and lashings of rich beef gravy. 1123 kcal

Sweet Potato & Red Onion Marmalade Seeded Tart (VG)

Golden shortcrust pastry filled with sweet potato and spinach, topped with a red onion marmalade and a sprinkle of sunflower and pumpkin seeds, served with crisp British roast potatoes, roast parsnips & carrots, Brussels sprouts, sugar snap peas, Tenderstem® broccoli and rich gravy. 1070 kcal

Add a shot between each course for £2

Jägermeister, Cazcabel Premium Tequila

(Coffee, Honey or Coconut), Limoncello or Sambuca

Dessert

Cherry Cheesecake (V)

Creamy New York-style baked cheesecake with a sweet and fruity cherry compôte, served with vanilla ice cream. 466 kcal

Chocolate Truffle Brownie Torte (VG)

With espresso flavour Belgian chocolate sauce. 317 kcal

Christmas Pudding (V)

Packed with juicy sultanas and a splash of cider and rum, served with hot brandy sauce and mince pie ice cream. 625 kcal

Festive Fruit Crumble (VG)

Served with non-dairy custard. 480 kcal

British Cheese Plate (V) + £5 supplement

A selection of British cheeses served with black grapes, caramelised red onion chutney and water biscuits. 1043 kcal

To Finish

Coffee and Mince Pie (V) 235 kcal

Children's Menu - 35.00

STARTER

Crispy Coated King Prawns

With a cucumber salad and lemon mayo. 242 kcal

Cheesy Bloomer Garlic Bread (V) 349 kcal

Tomato & Basil Soup (V)

Served with bloomer bread & butter. 320 kcal
Served without butter (VG) 264 kcal

MAIN

Sweet Potato & Red Onion Marmalade Seeded Tart (VG)

Golden shortcrust pastry filled with sweet potato and spinach, topped with a red onion marmalade and a sprinkle of sunflower and pumpkin seeds, served with crisp British roast potatoes, roast parsnips & carrots, Brussels sprouts, sugar snap peas, Tenderstem® broccoli and rich gravy. 829 kcal

Hand-Carved Turkey

Served with deliciously buttery mash, crisp British roast potatoes, a golden Yorkshire pudding, a pig in blanket, pork, cranberry & fig stuffing, roast parsnips & carrots, Brussels sprouts, sugar snap peas, Tenderstem® broccoli and lashings of rich beef gravy. 629 kcal

Monterey Jack & Honey Glazed Bacon Burger

Your choice of tender British beef rib 997 kcal OR rosemary & buttermilk coated chicken fillet burger 1094 kcal with Monterey Jack cheese, honey glazed bacon, stacked in a soft glazed bun with tangy burger sauce & tomato ketchup. Served with seasoned skin-on fries and a deliciously sticky BBQ dip.

DESSERT

Ice Cream (V)

Two scoops of vanilla ice cream with Belgian chocolate sauce. 258 kcal

Baked Cheesecake (V)

Creamy New York-style baked cheesecake, served with vanilla ice cream. 425 kcal

Festive Fruit Crumble (VG)

Served with non-dairy custard. 242 kcal

Boxing Day

3 courses 32.50

Starter

Leek & Potato Soup (V)

Finished with a drizzle of cream and a chive garnish, served with bloomer bread & butter. 385 kcal.
Served without butter and cream (VG) 266 kcal

King Prawn & Crayfish Salad

Finished with a lemon and chive mayo, cucumber and spring onion. 148 kcal

Smoked Chicken & Herb Terrine

Served with sweet caramelised red onion chutney, rocket leaves, capers and lightly toasted bloomer bread & butter. 425 kcal

Mini Baked Camembert (V)

Perfectly baked cheese with a sticky-sweet maple, cranberry & walnut topping, served with lightly toasted bloomer bread. 772 kcal

Main

Honey-Glazed Pork Belly

Cured pork belly coated in a sweet honey, brown sugar & cider vinegar glaze, served with deliciously buttery mash, crisp British roast potatoes, a golden Yorkshire pudding, roast parsnips & carrots, Brussels sprouts, sugar snap peas, Tenderstem® broccoli and lashings of rich beef gravy. 1630 kcal

Braised Beef

Tender slow-cooked beef in a French onion gravy topped with Taw Valley Cheddar cheese and chives, served with deliciously buttery mash, crisp British roast potatoes, a golden Yorkshire pudding, roast parsnips & carrots, Brussels sprouts, sugar snap peas, Tenderstem® broccoli and lashings of rich beef gravy. 1477 kcal

Fillet of Salmon

Finished with a rich crayfish and tarragon Béarnaise butter sauce and served with roast baby potatoes in a butter & chive glaze, roast parsnips & carrots, Brussels sprouts, sugar snap peas and Tenderstem® broccoli. 996 kcal

Sweet Potato & Red Onion Marmalade Seeded Tart (VG)

Golden shortcrust pastry filled with sweet potato and spinach, topped with a red onion marmalade and a sprinkle of sunflower and pumpkin seeds, served with crisp British roast potatoes, roast parsnips & carrots, Brussels sprouts, sugar snap peas, Tenderstem® broccoli and rich gravy. 1070 kcal

Hand-Carved Turkey

Served with deliciously buttery mash, crisp British roast potatoes, a golden Yorkshire pudding, pigs in blankets, pork, cranberry & fig stuffing, roast parsnips & carrots, Brussels sprouts, sugar snap peas, Tenderstem® broccoli and lashings of rich beef gravy. 1123 kcal

Sides

Pigs In Blankets 225 kcal £2.50

Pork, Cranberry & Fig Stuffing 85 kcal £2.50

Mince Pie (V) 189 kcal £1

Assorted Chocolate Liqueur Truffles (V) £2.50

5 sumptuous chocolate truffles in one of the following flavours: Milk, Dark, White, Salted Caramel, Orange Liqueur, Raspberry & Champagne, Caramel, Cappuccino, Champagne, Buck's Fizz & Rum. 339 kcal

Dessert

Chocolate Truffle Brownie Torte (VG)

With espresso flavour Belgian chocolate sauce. 317 kcal

Cherry Cheesecake (V)

Creamy New York-style baked cheesecake with a sweet and fruity cherry compôte, served with vanilla ice cream. 466 kcal

Festive Fruit Crumble (VG)

Served with non-dairy custard. 480 kcal

Christmas Pudding (V)

Packed with juicy sultanas and a splash of cider and rum, served with hot brandy sauce and mince pie ice cream. 625 kcal

British Cheese Plate (V) + £5 supplement

A selection of British cheeses served with black grapes, caramelised red onion chutney and water biscuits. 1043 kcal

Children's Menu - 17.00

STARTER

Crispy Coated King Prawns

With a cucumber salad and lemon mayo. 242 kcal

Cheesy Bloomer Garlic Bread (V) 349 kcal

Tomato & Basil Soup (V)

Served with bloomer bread & butter. 329 kcal
Served without butter (VG) 264 kcal

MAIN

Sweet Potato & Red Onion Marmalade Seeded Tart (VG)

Golden shortcrust pastry filled with sweet potato and spinach, topped with a red onion marmalade and a sprinkle of sunflower and pumpkin seeds, served with crisp British roast potatoes, roast parsnips & carrots, Brussels sprouts, sugar snap peas, Tenderstem® broccoli and rich gravy. 829 kcal

Hand-Carved Turkey

Served with deliciously buttery mash, crisp British roast potatoes, a golden Yorkshire pudding, a pig in blanket, pork, cranberry & fig stuffing, roast parsnips & carrots, Brussels sprouts, sugar snap peas, Tenderstem® broccoli and lashings of rich beef gravy. 629 kcal

Monterey Jack & Honey Glazed Bacon Burger

Your choice of tender British beef rib 997 kcal OR rosemary & buttermilk coated chicken fillet burger 1094 kcal with Monterey Jack cheese, honey glazed bacon, stacked in a soft glazed bun with tangy burger sauce & tomato ketchup. Served with seasoned skin-on fries and a deliciously sticky BBQ dip.

DESSERT

Ice Cream (V)

Two scoops of vanilla ice cream with Belgian chocolate sauce. 258 Kcal

Baked Cheesecake (V)

Creamy New York-style baked cheesecake, served with vanilla ice cream. 425 kcal

Festive Fruit Crumble (VG)

Served with non-dairy custard. 242 kcal

Add a shot between each course for £2

Jägermeister, Cazcabel Premium Tequila (Coffee, Honey or Coconut), Limoncello or Sambuca

Adults need around 2000 kcal a day.

New Year's Eve

3 courses 40.00

Starter

Leek & Potato Soup (V)

Finished with a drizzle of cream and a chive garnish, served with bloomer bread & butter. 385 kcal
Served without butter and cream (VG) 266 kcal

King Prawn & Crayfish Salad

Finished with a lemon and chive mayo, cucumber and spring onion. 148 kcal

Smoked Chicken & Herb Terrine

Served with sweet caramelised red onion chutney, rocket leaves, capers and lightly toasted bloomer bread & butter. 425 kcal

Mini Baked Camembert (V)

Perfectly baked cheese with a sticky-sweet maple, cranberry & walnut topping, served with lightly toasted bloomer bread. 772 kcal

Main

Honey-Glazed Pork Belly

Cured pork belly coated in a sweet honey, brown sugar & cider vinegar glaze, served with deliciously buttery mash, crisp British roast potatoes, a golden Yorkshire pudding, roast parsnips & carrots, Brussels sprouts, sugar snap peas, Tenderstem® broccoli and lashings of rich beef gravy. 1630 kcal

Fillet of Salmon

Finished with a rich crayfish and tarragon Béarnaise butter sauce and served with roast baby potatoes in a butter & chive glaze, roast parsnips & carrots, Brussels sprouts, sugar snap peas and Tenderstem® broccoli. 996 kcal

Chicken Supreme with Wild Mushrooms

Tender chicken supreme topped with wild mushrooms and chives, served with bubble & squeak and a rich red wine & caramelised onion gravy. 670 kcal

Sweet Potato & Red Onion Marmalade Seeded Tart (VG)

Golden shortcrust pastry filled with sweet potato and spinach, topped with a red onion marmalade and a sprinkle of sunflower and pumpkin seeds, served with crisp British roast potatoes, roast parsnips & carrots, Brussels sprouts, sugar snap peas, Tenderstem® broccoli and rich gravy. 1070 kcal

Braised Beef

Tender slow-cooked beef in a French onion sauce topped with Taw Valley Cheddar cheese and chives, served with deliciously buttery mash, crisp British roast potatoes, a golden Yorkshire pudding, roast parsnips & carrots, Brussels sprouts, sugar snap peas, Tenderstem® broccoli and lashings of rich beef gravy. 1477 kcal

Sides

Pigs In Blankets 225 kcal £2.50

Pork, Cranberry & Fig Stuffing 85 kcal £2.50

Mince Pie (V) 189 kcal £1

Assorted Chocolate Liqueur Truffles (V) £2.50

5 sumptuous chocolate truffles in one of the following flavours: Milk, Dark, White, Salted Caramel, Orange Liqueur, Raspberry & Champagne, Caramel, Cappuccino, Champagne, Buck's Fizz & Rum. 339 kcal

Add a shot between each course for £2
Jägermeister, Cazcabel Premium
Tequila (Coffee, Honey or Coconut),
Limoncello or Sambuca

Dessert

Chocolate Truffle Brownie Torte (VG)

With espresso flavour Belgian chocolate sauce. 317 kcal

Cherry Cheesecake (V)

Creamy New York-style baked cheesecake with a sweet and fruity cherry compôte, served with vanilla ice cream. 466 kcal

Festive Sundae (V)

Loaded with mince pie ice cream, chocolate brownie pieces, freshly whipped double cream and sumptuous salted caramel sauce, with a chocolate liqueur truffle on top. 1287 kcal

Christmas Pudding (V)

Packed with juicy sultanas and a splash of cider and rum, served with hot brandy sauce and mince pie ice cream. 625 kcal

Festive Fruit Crumble (VG)

Served with non-dairy custard. 480 kcal

British Cheese Plate (V) + £5 supplement

A selection of British cheeses served with black grapes, caramelised red onion chutney and water biscuits. 1043 kcal

Adults need around 2000 kcal a day.

DO YOU HAVE ANY ALLERGIES?

Please inform staff of any allergens before placing your order even if you have eaten the dish before, as ingredients can change, and menus do not list all ingredients. Full allergen information is available for all food & drinks, detailing the 14 legally declarable allergens contained in our dishes. Whilst 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. There is significant risk of cross-contamination in our deep fat fryers. Fish and poultry dishes may contain bones. All weights are approximate uncooked. Please note that we do not operate a dedicated vegetarian/vegan kitchen area. Ingredients are based on standard product formulations, variations may occur. Calories/nutritional values stated are subject to change. (V) Suitable for vegetarians. (V-M) Made with vegetarian ingredients; however, produced in a factory which handles non-vegetarian ingredients, with a 'may contain' warning (VG) Suitable for vegans. (VG-M) Suitable for vegans, however produced in a factory which handles milk and/or egg, with a 'may contain' warning. Some of our packages require a minimum number of people to be able to book. Please discuss with us at the time of booking. This menu requires a pre-order. We require a deposit to confirm your booking, and full pre-payment for all items pre ordered in advance. All pre-payments are fully redeemable against the total bill. Please refer to our full terms and conditions on our website: stonegategroup.co.uk/terms-conditions. Management reserves the right to withdraw/change offers (without notice). All menu items are subject to availability, and any substitutions will be discussed prior to your booking.