

The Tippling House Welcomes All Our Festive 2026 Guests...

FESTIVE MENU

Celeriac & Truffle Velouté, Crispy Kale, Coconut Cream *(ve, gf)*

Duck Liver Pâté, Oatcakes, Cornichon and Cranberry Compote

Smoked Haddock Rarebit, Creamed Leek, Cheddar, Toasted Sourdough

Paprika & Chickpea Fritters, Garlic & Lemon Aioli, Pickled Red Onion *(ve, gf)*

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Sea Bream, Fresh Dill Roasted Potato, Fennel, Orange *(gf)*

Venison Haunch Steak, Celeriac Gratin, Buttered Greens, Juniper & Rosemary Jus *(gf)*

Wild Mushroom & Chestnut Risotto, Fresh Thyme, Truffle Oil, Vegan Parmesan *(ve, gf)*

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Spiced Pear & Ginger Crumble, Orange Zest, Oats, Coconut Cream *(gf, df)*

Hazelnut Praline Tart, Dark Chocolate Ganache, Clotted Cream *(v)*

Orange & Polenta Cake, Orange & Whisky Syrup, Dairy-free Vanilla Ice Cream *(df)*

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Trio of Cheese – Oatcakes – Fruit Chutney *(v) (*supplement £9)*

Two Courses | **£32 + VAT** (*choice of starter + main / or main + dessert)

Three Courses | **£39 + VAT** per person (*excludes cheese course)

Why not add some welcome fizz or cocktails for your guests arrival or select table wines from our list in advance. We can also pair wines to each dish/course. Get in touch with us on reservations@thetipplinghouse.com to check date availability, send pre-orders and/or discuss drinks packages.

Advance booking essential // £15pp non-refundable deposit to secure reservation // Pre-orders required at least one week in advance.

A 12.5% optional gratuity is added to all bills, which is shared amongst the floor, bar and kitchen team who served you today.

TERMS & CONDITIONS

FESTIVE MENU 2026

1. Thank you for your interest in dining at The Tippling House. Our festive menu is **£32 + VAT** per person for two courses and **£39 + VAT** per person for three courses. Please email us with pre-orders a week in advance and notify us of any food allergies or other dietaries.
2. There is an advance deposit of £15 per head (non-refundable and non-transferable) required to secure any date. All deposits must be paid in full within 14 days from booking or by the 16th November 2026, whichever is sooner. Any bookings made after this date will require full payment upon booking confirmation. Final payments will be due one week in advance of the booking and once made will be non-refundable. Final numbers are required one week in advance with the full meal price charged for any late cancellations or no-shows. We reserve the right to re-book all tables or release dates if all deposits have not been received within 14 days from date of booking.
3. We apply a discretionary 12.5% service charge for all reservations. This is split equally among our front of house and kitchen teams.
4. Our lunch sitting runs from 1pm – 3.30pm, dinner reservations are more flexible. If you wish to stay on with us for drink afterwards, please check in advance as we may have other reservations after yours for the same day. If you would like flexibility with your sitting times, we will endeavour to work around your schedule wherever practical.
5. We have a variety of booths and tables, including seating along the bar with padded stools. Depending on the size of your group, we may utilise all these tables for your meal. Our maximum seating capacity is 50 and our largest table seats a party of 12 guests for food and 15 for drinks. We can sit a group of up to 24 in the same area, however.
6. We can offer exclusive use of the venue for lunches and afternoons, however there is a minimum group size required of 30. Exclusive hire is not available on evenings or anytime Saturday. For groups smaller than these numbers, we may have other groups dining in the restaurant also. If you wish to stay longer, please request this in advance as we may have bookings in the restaurant after yours.
7. All parties must be vacated from the restaurant at the end of the agreed sitting time, unless approved in advance.
8. Please inform us in advance if any guests have specific dietary requirements or allergies. Due to the nature of our preparation and kitchen layout, we cannot guarantee that there is no risk of cross-contamination. Guests concerned with food allergies should be aware of this risk. We will not assume any liability for adverse reactions to foods consumed, or items one may come in contact with while eating at our establishment.
9. Menu is correct at time of printing but may be subject to change.
10. All guests must be aged 18 years and over.