FESTIVE SEASON 2026

THE CHRISTMAS MENU

Starters, Mains & Steaks · Available Monday to Saturday, 12 Noon – 9pm

TWO COURSES	THREE COURSES
£29.50	**£39.50**

STARTERS

Spiced Butternut, Chestnut & Sage Soup (G/D)
Served with homemade sourdough

Sharing Garlic Bread (G/D)
Toasted garlic bread topped with melted mozzarella & tomatoes

Chicken Liver Pâté (G/D/E/SF)
With caramelised onion jam & bread crisps

Oak-Smoked Salmon (F/D/G)
Crème fraîche, avocado & a lemon and lime dressing, with our famous sourdough bread

Shetland Mussels (G/D/SF/ML)
Chilli, tomato, garlic in toasted spices with baby moonbread

Creamy Garlic Mushrooms (G/D)
Served on toasted flatbread bruschetta

Deep-Fried Seafood Selection (G/E/S/ML)
Breaded tiger prawns, salt & pepper calamari & breaded scampi, with garlic mayonnaise & lemon-dressed salad

Smoked Haddock, Cod & Salmon Fishcake (G/D/S/E/F)
With lobster bisque

Award-Winning Black Pudding Bon Bons (G/E/SF)
Deep-fried, with a red wine sauce & crispy shallots

MAINS

Hanging Chicken Kebab (G/D/SM)
Chicken breast fillet marinated in yoghurt, pepper paste & spices, chargrilled and served hanging from the skewer, with a selection of dips, triple cooked chips & baby moonbread

Beef Brisket (G/D/SF)
Slow roast brisket with a creamy pepper & onion sauce, triple cooked chips & buttermilk onion rings

VEGAN OPTIONS

Our Vegan Egyptian Stew (Vegan/G)
Spiced aubergine & pepper stew, served with moonbread

Mushroom Shawarma
Served with garlic foam, fermented chilli sauce & salad

Slow Roast Lamb Shoulder (D/SF)
Mint & rosemary jus, creamy mashed potatoes & market vegetables

Turkey Ballotine (G/D/N)
Turkey stuffed with a cranberry, pistachio & raisin sausage stuffing, wrapped in pancetta, served with Lebanese pilaf rice & a red wine jus

Lebanese Mixed Grill (G/D/N/SM)
Lamb chop, chicken breast fillet & lamb shoulder kofta, with a selection of mezzes, flatbread & lamb rib rice

> *£10 supplement*

The State Visit Fish & Chips (G/F)
Crisp battered fish, triple cooked chips, mushy peas, tomato sauce & Maldon sea salt

> *The recipe Chef Tarek cooked for President George W. Bush & Prime Minister Tony Blair in 2003*

Grilled Salmon Fillet (F/D/E)
Ember-cooked potatoes, dill & caper hollandaise & lemon-dressed rocket leaves

STEAKS

All our steaks are dry aged in a Himalayan salt chamber & flame grilled over charcoal in our Josper oven.

Steaks are available as your main course with a £12.50 supplement

10oz Aberdeen Angus Sirloin · 10oz Aberdeen Angus Ribeye · 8oz Aberdeen Angus Fillet

Make it Surf & Turf with Tiger Prawns £12 (S)
Add Onion Rings, Tomatoes, Roasted Tomatoes & Mushrooms for £4.
All steaks served with chips & your choice of sauce:
Peppercorn Sauce (D) · Diane Sauce (D) · Colston Bassett Stilton Blue Cheese Sauce (D) · Garlic Butter (D)

(N) Nuts | (G) Gluten | (E) Eggs | (D) Dairy | (F) Fish | (S) Shellfish | (SO) Soya | (SF) Sulphites | (SM) Sesame | (M) Mustard | (ML) Molluscs

If you have an allergy please inform your server, we will be diligent in preparing your meal, however if you have a serious allergy we cannot guarantee it will be 100% free as we do handle allergens in our kitchen.

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Pizzas, Parmos & Sides · Included as your main course · Available Monday to Saturday, 12 Noon – 9pm

PIZZAS

From the largest indoor wood-fired pizza oven in Europe — authentic Napolitana pizzas with our 48 hour fermented sourdough, San Marzano tomatoes, fior di latte mozzarella & the following toppings:

Classic Margherita (G/D)
Vegan option available

Mushroom & White Truffle (G/D)
Topped with rocket & parmesan cheese — Vegetarian

Goats Cheese Pizza (G/D/N)
Caramelised onion jam, honey, roasted onions, hazelnut

Parma Ham & Parmesan (G/D)
Parmesan cheese & parma ham with rocket

Pepperoni (G/D/SF)
With double pepperoni

Christmas Pizza (G/D/N/SF)
N'duja, pepperoni, jalapeños, turkey, pistachio & cranberry — our Spicy Sicilian, festively reworked

Marinara Pizza (G)
Classic Neapolitan, tomatoes, extra virgin olive oil, oregano and garlic — Vegan

The Puttanesca (G/D/F)
Anchovies, black olives, garlic & chilli, San Marzano tomato and fior di latte cheese with parmesan cheese

BAZAAR

PARMOS

All served with chips & garlic mayonnaise

Classic Parmo (G/D/E)
Golden breaded chicken breast, béchamel & melted cheddar

Hot Shot Parmo (G/D/E)
Peppers, onions & jalapeños

Pepperoni Parmo (G/D/E)
Béchamel, cheddar & pepperoni

Prawn & Garlic Parmo (G/D/E/S)
Garlic prawns, béchamel & cheddar

American-Style Chicken Parmigiana (G/D/E)
Tomato sauce & buffalo mozzarella

Christmas Parmo (G/D/E)
Sage, onion & bacon — our Hot Shot, festively reworked

Bolognese Parmo (G/D/E)
Slow-cooked beef ragù & melted cheddar

'Nduja & Goat's Cheese Parmo (G/D/E)
Finished with chilli & honey

Mushroom Parmo (G/D/E)
Sautéed mushrooms, béchamel & cheddar

SIDES

Seasonal Greens **£4** Triple Cooked Chips **£4** Skin On French Fries **£5**

Sweet Potato Fries **£7** Hellmann's Mayo **£1** (E) Garlic Mayo **£1** (E)

Homemade Fermented Chilli Sauce **£3**

Added for the festive season:

Cranberry Sauce **£1**

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THE CHRISTMAS MENU

Desserts · Your third course · Available Monday to Saturday, 12 Noon – 9pm

PUDDINGS

The Most Amazing Layered Russian Honey Cake with Homemade Vanilla Bean Ice-Cream (G/D/E)

Pecan Pie Fudge Baklava with Homemade Vanilla Bean Ice-Cream (N/E/G/D)

Homemade Christmas Pudding with Rum Custard & Homemade Vanilla Bean Ice-Cream (G/D/N/E)

Vanilla Crème Brûlée with Shortbread & Homemade Vanilla Bean Ice-Cream (D/G/E)

Dubai Chocolate Fudge Cake with Pistachio & Homemade Vanilla Bean Ice-Cream (D/E/G/N/SM)

Medjool Date Sticky Toffee Pudding with Toffee Sauce & Homemade Vanilla Bean Ice-Cream (G/E/D/SF)

ALL OUR DESSERTS ARE ARTISAN & HOMEMADE, SERVED WITH OUR HOMEMADE VANILLA BEAN ICE-CREAM

WE CANNOT SERVE PUDDINGS TO CUSTOMERS WITH A NUT ALLERGY

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