

# Festive a la carte menu



## nibbles

nocellara olives

*garlic, chilli & lemon marinade (ve, gf) 4.5*

focaccia

*whipped marmite butter, homemade focaccia (v) 5.5*

bread & dips

*focaccia, aubergine & feta, marmite butter, olive oil & aged balsamic (v) 7.5*

## starters

spicy nduja arancini

*red pepper, saffron & nduja arancini, aged parmesan, basil cress 12.5*

celeriac, hazlenut & truffle soup *(gf available)*

*celeriac soup, black winter truffle, toasted hazlenuts, focaccia croute (vegan) 11*

brown shrimp & crayfish crumpet *(gf available)*

*brown shrimp, cornish crayfish, pickled cucumber, anchovy butter, crumpet 13.5*

hoisin duck bao buns

*crispy duck, hoisin sauce, pickled cucumber, toasted sesame, spring onion 14*

whipped chicken & duck liver parfait *(gf available)*

*whipped liver parfait, brioche toast, fig & shallot jam, quince paste 12*

citrus cured wild salmon *(gf available)*

*pressed cucumber, horseradish & dill cream, avocado puree, ruby beets, toast 13*

baked camembert & spanish winter truffle *(gf available)*

*camembert with garlic, rosemary, winter truffle, fig & cranberry relish, focaccia (v) 15*

hand dived scottish scallops & pork belly *(gf available)*

*bacon & cranberry jam, puff crackling, black pudding bubble & squeak 15*

# Festive menu - main course



## double vegan burger

*two plant based patties, ketchup, mustard, pickles, vegan bun (ve)* 14.5 *veggies can add cheese*

## dog & pickle old spot pork hot dog's

*signature dog - old spot pork sausage, parmesan, gherkin, special sauce, crispy onions, chives* 17.5

*truffle dog - old spot pork sausage, parmesan, truffle mayo, autumn truffle, crispy onions, fig jam* 18.5

## dog & pickle stoddart's steak burger's (gf available)

*cheese burger - raclette cheese, pickles, ketchup, mustard mayo, crispy onions, brioche bun* 18.5

*truffle burger - raclette cheese, pickles, truffle mayo, fig jam, crispy onions, brioche bun* 19.5

## vegan lentil & mushroom nut roast

*olive oil roast potatoes, seasonal greens, glazed carrot, vegan gravy, vegan gf yorkshire pudding (ve,gf)* 18.5

## roast norfolk turkey crown

*roast norfolk turkey breast with all the trimmings - duck fat roast potatoes, brussel sprouts, honey roast carrots, pig in blanket, pork & cranberry stuffing, yorkshire pudding, roasting juices gravy (gf available)* 24.5

## roast old spot pork belly

*duck fat roast potatoes, honey glazed carrot, seasonal greens, yorkshire pudding, rich gravy (gf available)* 23.5

## roast sirloin of stoddarts angus beef

*duck fat roast potatoes, honey glazed carrot, seasonal greens, yorkshire pudding, rich gravy (gf available)* 25.5

## the famous dog & pickle sharing roast - turkey, pork & beef (gf available)

*duck fat potatoes, glazed carrot, seasonal greens, yorkshire puddings, gravy, parsnips & crackling* 33.5 pp

## slow roast shoulder of salt marsh lamb

*duck fat roast potatoes, honey glazed carrot, seasonal greens, yorkshire pudding, rich gravy (gf available)* 32.5

## line caught skate wing "grenobloise"

*butter roasted guernsey skate wing, brown butter, lemon, capers, shallots, parsley, croutons (gf available)* 32.5

## large brixham dover sole - pairs well with gavi, salluvii, castellari bergaglio, DOCG, Italy 2020

*served with "grenobloise" garnish (see above) or clams in white wine sauce - on or off the bone (gf available)* 42.5

## seafood selection - pairs well with soave classico, DOC, fonte, canoso, Italy 2020 (gf available)

*giant chilli & garlic prawn, clams in white wine sauce, seared scallops, samphire, warm focaccia, lemon* 44.5

## whole scottish lobster - pairs well with pol roger brut rose, champagne, France 2015 (gf available)

*served in the shell, thermidor sauce, lemon & herb crust, garden pea shoot salad, torched lemon* 45.5

# steaks from the big green egg



We have our own dry ageing fridge with steak's cut every day from our specially selected joints. Our beef is sourced from top reputable suppliers with meat from the UK, Australia, Spain and beyond. All of our steaks are dry aged for a minimum of 30 days & cooked over charcoal on our Big Green Egg.

All steaks served with sauce of your choice, grilled tomato, caramelised shallots & watercress.

300g dry aged, grass fed Stoddart's angus sirloin *(gf)* 36.5 *Scottish*

240g dry aged, grass fed Stoddart's angus fillet *(gf)* 39.5 *Scottish*

400g dry aged, corn fed rib eye steak *(gf)* 52.5 *Australian*

pairs well with shiraz, rogues & rascals, gt southern, Australia 2020

550g dry aged, galician bone in rib eye steak *(gf)* 65.5 *Spanish*

pairs well with amarone della valpolicella, villa scriani, veneto, Italy 2017

350g full blood heritage wagyu sirloin steak *(gf)* 99.5 *Australian*

pairs well with chateau haut-bailey, grand cru classe, pauillac, bordeaux, France 2015

200g A5 japanese kobe wagyu sirloin steak *(gf)* 139.5 *Japanese*

*the best of the best... we only serve this steak pink due to the thickness, a quick sear either side, rest & then onto your plate*

*Steaks recommended for 2 people to share -*

1kg dry aged, grass fed Stoddart's cote de boeuf *(gf)* 85.5 *Scottish*

650g dry aged, grass fed Stoddart's chateaubriand *(gf)* 87.5 *Scottish*

1kg dry aged, Ridings Reserve, t-bone steak *(gf)* 89.5 *English*

pairs well with barolo DOCG, angela, marengo mauro, Italy 2015

## sides

pork crackling & apple sauce *(gf)* - 5 honey roast parsnips *(gf, v)* - 5.5 cauliflower cheese *(v)* - 5.5  
truffle cauliflower cheese *(v)* - 7.5 pigs in blankets - 5.5 pork, sage & cranberry stuffing - 5.5  
julienne fries *(gf, v)* - 5 creamy mashed potatoes *(gf, v)* - 5 truffle & parmesan fries *(gf, v)* - 7.5  
truffle & parmesan mash *(gf, v)* - 7.5 crispy duck fat roast potatoes - 5 yorkshire pudding - 1.5  
stem broccoli, blue cheese, almonds *(gf, v)* - 6 spinach, broccoli, carrots, pine nuts *(gf, v)* - 6  
italian summer truffle mac & cheese *(v)* - 9.5 spicy nduja sausage mac & cheese - 8.5  
rocket & parmesan salad with balsamic *(gf, v)* - 5 tomato & onion salad with balsamic *(gf, v)* - 5.5  
half a scottish lobster grilled with garlic & parsley butter, torched lemon, watercress *(gf)* - 22.5

## sauces *extra gravy for roasts is free !*

brandy & green peppercorn sauce, garlic & parsley butter *(gf, v)*, red wine jus *(gf, v)*  
beef dripping jus, creamy blue cheese sauce *(gf, v)* bearnaise sauce - all 2.5

# festive dessert menu

## traditional christmas pudding

*brandy sauce, brandy snap basket & christmas pudding ice cream (v) 9.5*

## lotus biscoff cheesecake - pairs well with sweet wine, moscato d`asti 2021

*lotus biscoff cheesecake, lotus biscuit, salted caramel ice cream (v) 9.5*

## sticky toffee pudding - pairs well with sweet wine, royal tokaji 2015

*our famous sticky toffee pudding, brandy snap basket, sticky toffee sauce, vanilla bean ice cream (v) 9.5*

## baileys coffee creme brulee - pairs well with sweet wine, moscato d`asti 2021

*lotus biscoff ice cream, lotus biscuit, dulce de leche, baileys coffee creme brulee (v) 9.5*

## a taste of chocolate - pairs well with sweet wine, valpolicella 2015

*milk chocolate mousse, dark chocolate sorbet, rich chocolate delice, buckwheat, cold pressed olive oil (v) 9.5*

## artisan ice cream or sorbet

*ask your server for today's choice of homemade flavours, 3 scoops (gf)(v) 7*

## petit fours selection

*a mix of homemade treats - chocolate truffles & macarons (v) 7.5*

## sweet & savoury - pairs well with sweet wine, royal tokaji 2015

*baron bigod brie, brioche soldier, candied walnuts, italian autumn truffle, truffle honey (v) 14.5*

## cheese board - pairs well with sweet wine, valpolicella 2015 & any of our ports

*stilton, lancashire bomb, baron bigod brie, snowdon chilli cheddar, truffle honey, quince, fig jam, crackers (v) 13.5*

## dessert cocktail

### espresso martini

*JJ whitley vodka, coffee kahlua liqueur, espresso shot, sugar syrup 13.5*

### salted caramel espresso martini

*ciroc vodka, salted caramel syrup, kahlua liqueur, espresso shot, pinch of salt 15*



## dessert wines & ports

valpolicella 2015 sweet wine, glass 10 bottle 500ml 49.5

royal tokaji 2015 sweet wine, glass 10 bottle 500ml 49.5

moscato d`asti 2021 sweet wine, glass 9 bottle 750ml 42.5

taylor's 10 year old port glass 7.5 - 20 yr old glass 12

quinta da prelada vintage 2008 port glass 13 bottle 69.5

quinta da prelada, porto white port glass 10 bottle 45.5

## liquor coffees

irish coffee, jameson 8.5

gaelic coffee, whiskey 8.5

calypso cafe, tia maria 8.5

cafe royale, cognac 8.5

baileys liqueur coffee 8.5