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OPTION 1 – EXTRA EXPERIENCE >>>>>>>>

INDULGE FOR £60



OR OPTION 2 – FROM BELOW MENU

3 COURSES £40



MULLED
BELLINI ON
ARRIVAL

Alchemist Mulled Wine Reduction
Prosecco

+ ALL 3 COURSES

+ 1 FESTIVE COCKTAIL. CHOOSE BELOW:

WINTER
PALOMA

El Rayo Plata Tequila, El Bandarra Aperitivo,
Grapefruit, Lemon, Spiced Berry. Oak Smoke

WHITE CHOC
CHERRY

Mozart White Chocolate Liqueur, Dutch Barn Vodka,
Milk, Cream, Giffard White Choc. Cherry Foam

BAKEWELL
BAUBLE

Disaronno, Gin, Cranberry, Citrus, Vanilla, Coke.
Festive Shimmer

Sober curious? All available with Everleaf non alcoholic liqueurs

START

PANKO PULLED BEEF

Brown butter & miso cauliflower, wasabi
emulsion, shimeji mushrooms and green oil

DRUNKEN DUMPLINGS

Vegetable gyozas in a house broth served with
charred corn, crispy leaks and Szechuan oil

FETA SALAD V

Miso candied pecans, radish,
avocado & yuzu dressing

CHEDDAR X SHRIMP TOASTIE

Furikake seasoning, chives, house chilli jam

MAIN

RIBEYE STEAK (£5 SUPPLEMENT)

8oz cut, brown butter & miso cauliflower,
umami seasoning, smoked hispi, onion
petals, potato gratin & aromatic jus

TURKEY IN A BASKET

Crispy buttermilk turkey, ham hock bon bon,
festive seasoned fries, slaw & aromatic jus

CELERIAC

Roasted celeriac, hot butter hasselback
potatoes, wasabi emulsion, teriyaki carrots,
charred hispi, house broth & wafu dressing

PLANT-BASED BASKET

Plant-based goujons, festive seasoning,
fries, slaw & aromatic jus

SEA BREAM

Pan-fried sea bream, crispy noodles, furikake
seasoning, green oil & lobster red curry sauce

TABLE EXTRAS

TO SHARE. CROWD PLEASERS
FOR THE ULTIMATE FESTIVE
FEAST – £5 EACH

- HAM HOCK BON BONS
- BUTTERED HASSELBACK
POTATOES V
- FESTIVE FRIES
- TENDERSTEM BROCCOLI
WITH PARMESAN
- PIGS IN BLANKETS

FINISH

WHISKEY PANNA COTTA V

White chocolate & malt, salted biscuit,
caramel brittle & whiskey syrup

NEXT LEVEL CHOCOLATE BROWNIE V

Burnt white chocolate, raspberry crumb,
vanilla gelato & miso caramel

Plant-based available

GELATO (3 SCOOPS)

Espresso V, Mango, Chocolate,
Blood Orange, Vanilla V



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KEY

Plant-Based
V – Vegetarian

ALLERGENS & CALORIES

We take every care & attention to identify the allergens that are
in our ingredients, but we cannot guarantee that our dishes are
100% allergen free due to the risk of cross contamination of
trace allergens during cooking & preparation processes.
This includes items that are cooked in our deep fat fryers
where allergenic ingredients have also been cooked,
please ask a member of our team for more details.

Capture the code
with your phone
camera to access
calorie & allergen
information for
each menu item.



TIPS & SERVICE

100% of gratuities & service charge
go to the team in this venue. Zero is
taken by the company. A discretionary
12.5% service will be charged on all tables.