

Silent Night

£49PP, 3-COURSE SET MENU FOR GROUPS

TUESDAY 4TH NOVEMBER 2025 – SUNDAY 4TH JANUARY 2026
AVAILABLE FOR GROUP'S OF 6 PEOPLE OR MORE.

PRE-ORDER AT LEAST 72 HOURS IN ADVANCE.

Starters

PIGS IN BLANKETS

SMALL SAUSAGES WRAPPED IN BACON

MARINATED BEETROOT SALAD V

GOAT'S CURD, PECAN GREMOLATA, HORSERADISH

BAKED GOATS CHEESE V

CANDIED PECANS AND POMEGRANATE SALAD, SWEET-CHILLI SAUCE

Mains

ALL MAINS ARE SERVED WITH CHRISTMAS TRIMMINGS: ROAST POTATOES, BRUSSEL SPROUTS, ROASTED PARSNIPS & CARROTS, GRAVY, AND DRIED CRANBERRIES.

8oz SIRLOIN

28-DAY MATURED, AWARD WINNING BUTCHER

BAKED SALMON

FINEST SCOTTISH FILLET

PUMPKIN TORTELLINI V

SAGE BROWN BUTTER, SHAVED PARMESAN, CRISPY SAGE

Desserts

GELATO AND SORBET SELECTION V

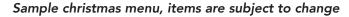
${f V}$ vegetarian

If you suffer from any allergies or are unsure about any ingredients, please ask a staff member for assistance. A discretionary service charge of 12.5% will be added to your bill. Proceeds are shared with our team.

ALLERGENS & MORE

Scan for nutritional values and food allergens. Adults need around 2,000 kcal a day





Jingle Bells

£55PP, 3-COURSE SET MENU FOR GROUPS

TUESDAY 4TH NOVEMBER 2025 – SUNDAY 4TH JANUARY 2026
AVAILABLE FOR GROUP'S OF 6 PEOPLE OR MORE.

PRE-ORDER AT LEAST 72 HOURS IN ADVANCE.

Welcome Drink

A GLASS OF PROSECCO UPON ARRIVAL

Starters

PIGS IN BLANKETS

SMALL SAUSAGES WRAPPED IN BACON

MARINATED BEETROOT SALAD V

GOAT'S CURD, PECAN GREMOLATA, HORSERADISH

BAKED GOATS CHEESE V

CANDIED PECANS AND POMEGRANATE SALAD, SWEET-CHILLI SAUCE

IBERICO HAM & MOZZARELLA CROQUETTES

SMOKED PAPRIKA, CARAMELISED ONION PURÉE

Mains

ALL MAINS ARE SERVED WITH CHRISTMAS TRIMMINGS: ROAST POTATOES, BRUSSEL SPROUTS, ROASTED PARSNIPS & CARROTS, GRAVY, AND DRIED CRANBERRIES.

IO oz SIRLOIN

28-DAY MATURED, AWARD WINNING BUTCHER

BAKED SALMON

FINEST SCOTTISH FILLET

PUMPKIN TORTELLINI V

SAGE BROWN BUTTER, SHAVED PARMESAN, CRISPY SAGE

ROASTED TURKEY

SLOW COOKED TURKEY BREAST WITH SAGE AND ONION STUFFING, GRAVY AND CRANBERRY SAUCE

Desserts

GELATO AND SORBET SELECTION V

CHOCOLATE FONDANT V

WITH VANILLA GELATO

BREAD & BUTTER PUDDING V

LEMON TART

WITH RASPBERRY COULIS, AND CRÉME FRAÎCHE

${f V}$ vegetarian

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Let It Snow

£67PP, 4-COURSE SET MENU FOR GROUPS

TOP DRAW

TUESDAY 4TH NOVEMBER 2025 – SUNDAY 4TH JANUARY 2026 AVAILABLE FOR GROUP'S OF 6 PEOPLE OR MORE. PRE-ORDER AT LEAST 72 HOURS IN ADVANCE.

Welcome Drinks

A GLASS OF PROSECCO UPON ARRIVAL, AND A GLASS OF HOUSE WINE WITH YOUR MAIN COURSE

Starters

PIGS IN BLANKETS

SMALL SAUSAGES WRAPPED IN BACON

MARINATED BEETROOT SALAD V

GOAT'S CURD, PECAN GREMOLATA, HORSERADISH

BAKED GOATS CHEESE V

CANDIED PECANS AND POMEGRANATE SALAD, SWEET-CHILLI SAUCE

IBERICO HAM & MOZZARELLA CROQUETTES

SMOKED PAPRIKA, CARAMELISED ONION PURÉE

Mains

ALL MAINS ARE SERVED WITH CHRISTMAS TRIMMINGS: ROAST POTATOES, BRUSSEL SPROUTS, ROASTED PARSNIPS & CARROTS, GRAVY, AND DRIED CRANBERRIES.

12 oz SIRLOIN

28-DAY MATURED, AWARD WINNING BUTCHER

BAKED SALMON

FINEST SCOTTISH FILLET

PUMPKIN TORTELLINI V

SAGE BROWN BUTTER, SHAVED PARMESAN, CRISPY SAGE

ROASTED TURKEY

SLOW COOKED TURKEY BREAST WITH SAGE AND ONION STUFFING, GRAVY AND CRANBERRY SAUCE

Desserts

GELATO AND SORBET SELECTION V

CHOCOLATE FONDANT V

WITH VANILLA GELATO

BREAD & BUTTER PUDDING V

LEMON TART

WITH RASPBERRY COULIS, AND CRÉME FRAÎCHE

Petit Fours

COFFEE AND MINCE PIES V

V VEGETARIAN

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ALLERGENS & MORE

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Group Drinks Package

AVAILABLE IN ADDITION TO ANY OF OUR GROUP MENU ORDERS FOR GROUPS OF 6 PEOPLE OR MORE.

PRE-ORDER AT LEAST 72 HOURS IN ADVANCE.

Cocktails Upon Arrival

£12 PER PERSON (SELECT ONE)

EL DIABLO / PASSION FRUIT MARTINI / NEGRONI / GOLDEN HOUR

From the Brewery

THE HERDSMAN LAGER

330ML / 4.5% ABV / 20 FOR £105

DISSOLUTION IPA

500ML / 5% ABV / 20 FOR £120

AVAILABLE

→ THREE SWORDS XPA

500ML / 4.5% ABV / 20 FOR £120

From the Vineyard

MIX & MATCH AVAILABLE

FAMILIA CASTAÑO

MACABEO, SPAIN, 2024 4 FOR £125 **NOVITA**

PINOT GRIGIO BLUSH, ITALY, 2023 4 FOR £125 FANTINI D'ABRUZZO

MONTEPULCIANO, ITALY, 2023

4 FOR £125

From the Vault

STELLE D'ITALIA

PROSECCO, ITALY 4 FOR £115 **RATHFINNY**

CLASSIC CUVÉE, ENGLAND 4 FOR £135 SOPHIE BARON BRUT

CHAMPAGNE, FRANCE 4 FOR £250

Bottle Bundles

MERRY MIX

IO PEOPLE / £240

12 x THE HERDSMAN LAGER 330ML 3 x FAMILIA CASTAÑO MACABEO OR FANTINI MONTEPULCIANO D'ABRUZZO 2 x STELLE D'ITALIA, PROSECCO

JOYFUL JAMBOREE

20 PEOPLE / £405

24 x THE HERDSMAN LAGER 330ML 5 x FAMILIA CASTAÑO MACABEO OR FANTINI MONTEPULCIANO D'ABRUZZO 3 x STELLE D'ITALIA, PROSECCO

SPARKLING SOIRÉE

35 PEOPLE / £535

30 x THE HERDSMAN LAGER 330ML 6 x FAMILIA CASTAÑO MACABEO OR FANTINI MONTEPULCIANO D'ABRUZZO 5 x STELLE D'ITALIA, PROSECCO

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