

group festive menu 2025

available friday 28th november until wednesday 24th december

for groups of 9 or more - 2 courses £35 - 3 courses £44 - minimum 2 courses - pre-order only
(if ordering from our counter and grill menu for main course - starters and desserts charged at £10 each - plus cost of steak and side orders)

s t a r t e r s

beet tartare (v)(gf)(dfa)(vea)

with whipped goat's cheese, butternut squash "yolk", thyme honey, toasted walnuts, pickled beetroot, dill

chicken parfait (gfa)

with red wine shallots, pickled gherkins, smoked bacon jam, chicken skin crumb, toasted sourdough

cod, roasted garlic and parsley gnocchi

with gem lettuce, leek and garden pea fricassee, crispy onions, saffron and seafood bouillon, herb oil

oven-roasted yorkshire wagyu beef bone marrow (gfa)(df)

with lemon and herb crumb, toasted ciabatta, rocket and caper salad

cubeb pepper and orange blossom hustle gin cured salmon fillet (gfa)(df)

with prawn, avocado and cucumber mousse, watercress, dill and orange puree, pickled cucumber, ciabatta crostini

m a i n c o u r s e s

roasted local turkey - stuffed with sage and onion and wrapped in bacon (dfa)(gf)

with roasted potato terrine, honey and thyme roasted parsnips, pig in blanket, sautéed savoy cabbage, bacon, squash and onions, cranberry sauce, gravy

steak and game pie

bedfordshire beef, woburn venison, partridge and pheasant in shortcrust, taylors of newport pagnell mustard and caramelised red onion mashed potatoes, buttered kale, braised red cabbage, bread sauce, gravy

pan-roasted sea bass fillet (df)

with, confit garlic and herb dumplings, tenderstem broccoli, braised fennel, steamed mussels, shellfish dashi

mushroom and chestnut risotto (v)(gf)(dfa)(vea)

with sautéed wild mushrooms, toasted chestnuts, mushroom and sage puree, crispy sage, parmesan

slow-roasted pork belly and oven-roasted pork loin wrapped in pancetta (gfa)(dfa)

with lincolnshire poacher dauphinoise potatoes, roasted rainbow carrots, buttered greens, pumpkin puree, hazelnut and herb crumb, onion gravy

our famous counter and grill

see next page

d e s s e r t s

christmas pudding (v)

with cranberry and cherry compote, and a choice of: vanilla custard **or** vanilla ice cream 

"eggnog" spiced coconut milk panna cotta (v)(dfa)(gf)(vea)

with mulled berries, apple and cinnamon sorbet, maple roasted pecans and gingerbread crumb

it's not terry's (v)

double chocolate brownie, candied orange cream, dark chocolate soil, chocolate orange ice cream

raspberry ripple (gf)

raspberry parfait, white chocolate mousse, shortbread, raspberry and elderflower jelly, raspberry coulis, candy floss, honeycomb

artisan british cheeses (v)(gfa)

hawes wensleydale with cranberries, bevistan smoked ewe's, cote hill blue, peter's yard crackers, grapes, fig and honey chutney

(gf) gluten free - (gfa) gluten free option available - (df) dairy free - (dfa) dairy free option available
(v) vegetarian - (vea) vegan option available

a discretionary 9.5% service charge will be added to your final bill

our famous counter and grill

steaks etc. from this section are ordered either on arrival or pre-ordered in advance (same option for entire table)

If ordering on arrival - please request "counter" as main course for steaks and/or meat and fish

If pre-ordering per ounce in advance (steak only) - please state the following
steak cut ie. ribeye, cooking preference ie. medium rare, steak size ie. 8oz, add ons and side orders

If pre-ordering in advance (meat and fish section) - please state the following
meat/fish type ie cod fillet, add ons and side orders

for the above ordering options - please ensure any **starters and desserts** required are also added to the pre-order

28 day dry aged bedfordshire beef – minimum serve 6oz

rump (GF)(DF) - 2.56 per ounce

sirloin (GF)(DF) - 3.28 per ounce

ribeye (GF)(DF) - 3.74 per ounce

fillet (GF)(DF) - 4.08 per ounce

bourbon marinated sirloin (DF) - 3.51 per ounce
marinated for 48 hours in jim beam whisky, black treacle,
soy sauce and brown sugar

on the bone steaks

ideal to share...or for 1...we won't judge

tomahawk (GF)(DF) (average 35oz) - 2.56 per ounce

30oz porterhouse (GF)(DF) - 69
(sirloin and fillet either side of t-bone)

16oz t-bone (GF)(DF) - 39

meat and fish

chicken breast (GF)(DF) - 13

cod fillet (GF)(DF) - 20

sea bass fillet (GF)(DF) - 21

add ons

black pudding (DF) - 3

pigs in blankets (GF)(DF) - 3.5

fried cardington free range egg (V)(GF)(DF) - 1.75

grilled halloumi with chilli jam (V)(GF) - 4.5

speciality wagyu freedown hills of yorkshire

olive fed 8oz wagyu ribeye (GF)(DF) - 55

6oz wagyu burger (GFA)(DFA) - 22.5
with parmesan, rocket, truffle aioli, crispy onions,
toasted brioche bun, skin-on-chips

kagoshima japanese wagyu a5+ bms 10-12

from kyushu island in the south of japan, spectacularly marbled, this is the richest, tenderest
and most complex of all wagyu and is simply unmatched in the world of beef.
the animals are finished on a mixture of grass, rice straw and whole crop silage for about 600 days.
kagoshima wagyu is the current winner of the japanese wagyu olympics (the best of the best!)

fillet (GF)(DF) - 70 per 100g

sirloin (GF)(DF) - 45 per 100g

to really enjoy your a5 wagyu at its best - we recommend cooking it medium - this will beautifully render the fat

sides

traditional steak garnish skin-on-chips, thyme roasted mushrooms, grilled beefsteak tomato (V)(GFA)(DF)(VE) - 7

thyme roasted mushrooms (V)(GF)(DF)(VE) - 4.5

skin-on-chips (V)(GFA)(DF)(VE) - 3.5

parmesan and rosemary salted skin-on-chips (V)(GFA) - 4

lincolnshire poacher dauphinoise potatoes (V)(GF) - 5.5

taylor's of newport pagnell mustard and caramelised red onion mashed potatoes (V)(GF) - 5

grilled tenderstem broccoli toasted hazelnut and herb crumb (V)(GFA)(DFA)(VEA) - 6

roasted parsnips and rainbow carrots thyme honey (V)(GF)(DFA)(VEA) - 6

buttered savoy cabbage and garden peas (V)(GF)(DFA)(VEA) - 5.5

mini caesar (V)(GFA) - 5.5

rocket and watercress salad, pickled red onion, lemon and dijon vinaigrette (V)(GF)(DF)(VE) - 5.5

sauces

béarnaise - hollandaise with tarragon and shallot (V)(GF) - 3

trio of peppercorn (GF) - 3

cropwell bishop blue stilton (V)(GF) - 3

gravy (GF)(DF) - 2.5

confit garlic and rosemary butter (V)(GF) - 3