

Whet Your Whistle

Sloegroni	9.5
homemade sloe gin, campari, vermouth	
The Reindeer	9.5
citrus vodka, ginger, spiced syrup, prosecco	
Christmas Spritz	9.5
aperol, cranberry & prosecco	



Appetizers

Rosemary & Garlic Olives (vg)	4
Basket of Bread w Salted Butter	3

Starters

Jerusalem Artichoke & Thyme Soup. (gfo)	6.5	Provençale Fish Soup (gfo)	9
wedge of bread, salted butter		rouille sauce & crouton	
Crispy Fried Brie	9	Baked Garlic Mushrooms (vgo)	8.5
tomato compote, balsamic reduction		topped with panko crumb	
Prawn & Spinach Fritters	9.5	Turkey & Stuffing Croquette	9.5
marie rose sauce		cranberry sauce	
Crispy Battered Cauliflower	9.5	Coarse Game Paté	9.5
mulled sweet chilli		port & red onion marmalade, crostini	

Mains

Salmon Dugléré (gfo)	23	Steak, Mushroom & Ale Pie	17
white wine sauce w diced tomatoes & parsley		slow cooked beef, puff pastry	
Roasted Hake (gfo)	24	GyG Festive Burger	16
saffron & mussel sauce		blue cheese, stuffing, pig in blanket, gravy	
Seabass Fillets (gfo)	24	& seasoned fries	38
crab arancini & fennel sauce		8oz Fillet Steak (gfo)	
Beer Battered Cod (gfo)	17	mushroom & tomato	
garden peas & lemon		10oz Sirlion Steak (gfo)	31
Chestnut Roast En Croûte (vgo)	18	mushroom & tomato	
roast potatoes, gravy & veggies		Beef Lasagne	18
Glamorgan Sausages (v)	17	garlic bread and salad	
cheddar & leek sausages with plum chutney			

All meals are served with Proper Chips,
New Potatoes or Mash unless stated

Christmas Dinner

Roast Turkey with Roasties, Stuffing,
Pig in Blanket, Veggies & Gravy
£19

Dog's Dinner

Two Pork Sausages & Gravy

£3.50

Proper Chips	4	Seasonal Vegetables	3
Cheesy Chips	4.5	Side Salad	3
Seasoned Fries	3.5	Onion Rings	3.5
Garlic Bread	3.5	Creamy Peppercorn Sauce	3.5
Cheesy Garlic Bread	4.5	Red Wine & Shallot Sauce	3.5
Basket of Bread with Salted Butter	3		

(gfo) - Gluten free option available (v) - Vegetarian
(vg) - Vegan (vgo) - Vegan option available



A discretionary service charge of 10% will be added to tables of 8 or more