

Christmas Festive Menu 2026

2 COURSES £28.00 | 3 COURSES £35.00

Starters

Soup of the Day - Herb Infusion - Warm Bread - Salted Butter
Salt & Pepper Chicken Wings - Sweet Chilli Dip - Spring Onions - Red Onion - Chilli
Gin & Tonic Cured Salmon - Cucumber - Treacle Yoghurt - Lemon Drizzle - Rye Bread
Goats Cheese & Beetroot Salad - Sun Blushed Tomatoes - Pine Nuts
Rocket - Lavendar Honey
Whipped Chicken Liver Parfait - Charred Sourdough Bread
Apricot Puree - Pickled Walnuts

Mains

Roast Turkey Ballotine - Chestnut Stuffing - Roasted Roots - Cranberry
Roast + Creamed Potato - Pigs in Blankets - Red Wine Gravy
Slow Cooked Shin of Beef - Pancetta + Mushroom Sauce
Parsley Creamed Potato - Braised Carrots - Savoy Cabbage
Pan Fried Seabass Fillet - Fondant Potato - Lemon Grass Velouté
Grapes - Samphire - Coriander Oil
Wild Mushroom & Red Lentil Pie - Winter Greens - Tarragon Cream Sauce
12oz Dry Aged Ribeye Steak - Seasonal Greens - Skinny Fries
Peppercorn Sauce **£9.00 Supplement**

Desserts

Christmas Pudding - Brandy Sauce
Sticky Toffee Pudding - Spiced Rum + Treacle Sauce - Rum + Rasin Ice Cream
Chocolate + Orange Mousse - Raspberry Compote - Chocolate Ice Cream
Lemon Meringue - Sumac - Fresh Berries - Shortbread

BRITANNIA
TAP & GRILL

Food Allergies + Intolerances: - Please speak with our team about ingredients in your meal when ordering. Thank you.