

FREE arrival cocktail  
for bookings 12-5pm  
Monday – Friday\*



## FESTIVE MENU

### TO START

Chicken Skewers, Cherry Bourbon BBQ Glaze, Shaved Apple & Spring Onion <sup>GF</sup>  
Bone Marrow & Short Rib Croquettes, Basil & Garlic Aioli, Parmesan  
Crispy Baby Squid, Caramelised Orange Salad, Barbecue Mayo  
Grilled Padron Peppers, New York Pizza Sauce, Parmesan <sup>[vegan Parmesan available] VGA GF</sup>  
Burrata, Confit Smoked Tomatoes, Pistachio Gremolata, Hot Honey <sup>V GF</sup>

### MAIN COURSE

Smokehouse Sampler – Baby Back Ribs, Pulled Pork & House-recipe  
Beef & Jalapeno Sausage. Served with Festive Pickles <sup>[£4 supp]</sup>  
MSC-certified Salmon Fillet, Tomato & White Bean Cassoulet, Salsa Verde <sup>GF</sup>  
12-hour Beef Brisket Burnt Ends, Texas Toast, BBQ Beans & Festive Pickles  
Buttermilk Fried Chicken, Cheddar & Jalapeno Waffle,  
Maple Syrup & Christmas Gravy  
Truffled Mac & Cheese, Sauteed Wild Mushrooms, Garlic Butter Panko Crumb <sup>V</sup>  
Coconut & Sweet Potato Gumbo, Wild Rice & Chickpeas, Salsa Verde <sup>VG GF</sup>  
Served with Smokehouse Fries, Tenderstem & Black Garlic Salad, Festive Slaw  
& Maple-drizzled Smoked Pigs in Blankets to the table

### TO FINISH

Lemon Drizzle Cornbread Sundae, Peach Melba Ice Cream,  
Boston Cream & White Chocolate <sup>V</sup>  
Brown Butter Pecan Pie, Mince Pie Ice Cream <sup>V</sup>  
Dark Chocolate Torte, Blueberry Compote, Boston Cream <sup>GF V</sup>  
Bananas Foster, Pecans, Banana Rum Caramel, Hackney Coconut Sorbet <sup>VG GF</sup>

**TWO COURSE £32.50**

**THREE COURSES £39.50**

**AVAILABLE 19<sup>TH</sup> NOVEMBER – 20<sup>TH</sup> DECEMBER**

Please note that a deposit of £10pp and pre-order is required for all guests. For allergen information, please get in touch as not all ingredients are listed. We add a 10% service charge to all bills, every penny of which is shared by the team who look after you during your visit. \*Valid for 3-course menu option only.