



CELEBRATE WITH US THIS
FESTIVE SEASON

CHRISTMAS FAYRE MENU

2 COURSE £34

3 COURSE £38

MON - FRI LUNCH & DINNER

1ST - 23RD DECEMBER

(EXCLUDES THURSDAY PARTY NIGHTS)

PLEASE SELECT CHRISTMAS FAYRE WHEN BOOKING

CHRISTMAS FAYRE MENU

available mon - friday (excluding thursday party nights)

1st - 23rd Decemeber

ASH.

2 course - £34

3 course - £38

STARTERS

CARAMELISED WHITE ONION SOUP / candied chestnut crumb,
smoked cheddar croute (v, vgo, gfo)

BUTTERMILK CHICKEN / hot honey glaze, ranch dressing, pickles

SMOKED SALMON TARTARE / beetroot puree, lemon creme fraiche, frisse,
sourdough croute (gfo)

BREADED CAMEMBERT / candied blood orange, chicory, pistachio & honey (v, gf)

MAINS served with traditional seasonal vegetables

BALLOTINE OF TURKEY / cranberry & sage stuffing, duck fat roast potatoes,
pigs in blankets, red wine gravy (gf)

BLADE OF BEEF / aged parmesan mash, shallot ketchup, red wine gravy (gfo)

WOOD FIRED HAKE / crispy garlic new potatoes, white wine & tarragon cream, lemon (gf)

BUTTERNUT SQUASH, BEETROOT & SPINACH PITHIVIER / roasted new potatoes,
cranberry gravy (vg)

DRY AGED STEAKS / served with house fries or chips, tomato, shallot, choice of sauce

FLATIRON / 225g

PICANHA / 255g + £3

RIBEYE / 255g + £8

FILLET / 200g + £9

CHATEAUBRIAND / 500g + £12
2 to share - supplement price per person

DESSERTS

CHRISTMAS PUD / clementine marmalade, brandy cream (gf, vgo)

BLACK FOREST CHEESECAKE / biscuit crumb, shaved dark chocolate

CHOCOLATE ORANGE TIRAMISU /

CHEESE PLATE / selection of British cheeses, mulled wine compote,
whipped butter, crackers (gfo) + 2

DISHES MAY CHANGE DUE TO PRODUCT AVAILABILITY

v- vegetarian / vo - vegetarian option / vg - vegan / vgo - vegan option / gf - gluten free / gfo - gluten free option

PLEASE ASK THE TEAM FOR FURTHER ALLERGEN INFORMATION

A discretionary 10% service charge will be added to all tables, every penny is shared equally between the team.

ASH.