SMALLPLATES ++

Enjoy 3 as a main or share 5 with friends

BAJA FISH TACOS †

Soft tacos topped with southern fried fish, smashed avo, shredded lettuce, jalapeño ranch dressing and charred corn salsa (673kcal)

CHICKEN WINGS

Chicken wings (1005kcal), coated in your choice of: Jalapeño Ranch (163kcal), smoky maple and pancetta mayo (232kcal), Nashville (43kcal) or Korean BBQ sauce (95kcal)

FLATBREAD WITH RED PEPPER

HOUMOUS & EZME DRESSING (VE) Warmed flatbread pieces served with a Turkish style dressing, roasted red pepper houmous and seeds (369kcal)

KOREAN BBQ FRIED HALLOUMI (V)

Crispy fried fingers of halloumi drizzled with Korean BBQ sauce, spring onion, red chilli and sesame seeds (570kcal)

SHARERS

FESTIVE TRIO OF FRIES

A trio of Pulled Pork, Pink Aioli and Nashville Turkey Loaded Fries (2245kcal, serves 2)

VEGAN PLATTER

Red pepper houmous topped with roasted sweet potato, basil sprout pesto, dried cranberries, Turkish style dressing, coriander and seeds (818kcal, serves 2)



KARAAGE STICKY CHICKEN

Crispy bites of Japanese-style karaage chicken, served with a gochujang dipping sauce, a carrot, ginger & mooli pickle and sesame seeds (670kcal)

FIG & GOATS CHEESE ARANCINI (V)

With a smokey tomato relish (734kcal)

TURKEY POPS Turkey meatballs, ready to roll in a cranberry sauce and a herb sourdough crumb (505kcal)

MAPLE GLAZED PIG IN BLANKETS Tossed in maple syrup and

orange zest (757kcal)

FESTIVE FAVOURITES

NACHOS (V)

House seasoned nachos finished with **our grated cheese blend**, pink aioli, charred corn salsa, smashed avo and red chillies (1502kcal, serves 2)

Add Spicy 'nduja pulled pork topper (425kcal)

CHICKEN & HALLOUMI TRAY

A mix of crispy halloumi sticks, chicken strips, seasoned triple-cooked chips, smashed avo, Nashville hot sauce, sour cream, spring onions, red chilli and coriander (2216kcal, serves 2)

CAMEMBERT FONDUE (V)

A herby crumb topped camembert with crispy shards of flatbread, roasted peppers and caramelised red onion chutney (1374kcal, serves 2)

BURGERS All served in a linseed bun with house seasoned fries

BEYOND MEAT® BURGER (VE)

A Beyond Meat® patty sat on a roasted red pepper houmous base, topped with smashed avo, ezme dressing, charred onion and munchy seeds. Served with mayo dip (1374kcal)

THE UNRULY BURGER

Aged beef patty topped with Beechwood smoked streaky bacon, drenched in cheese sauce and our smoky maple & pancetta mayo. Served with BBQ relish (1692kcal)

MAINS +

TURKEY & HAM HOCK PIE

With buttered mash, seasoned greens and turkey gravy (1700kcal)

FESTIVE FAVOURITES

GOCHUJANG SALMON †

A grilled salmon fillet, served with a mixed side of baked sweet potato, blistered vine tomatoes, roasted peppers, spring onion, cucumber ribbons, a carrot, ginger & mooli pickle and a spicy Korean red pepper dip (656kcal)

EZME GRAINS & SWEET POTATO WEDGES (VE)

Mixed grains combined with a fresh Turkish style dressing, roasted peppers and blistered vine tomatoes, topped with sweet potato wedges (662kcal)

NASHVILLE FRIED CHICKEN

Freshly fried strips of boneless chicken served on a slice of white bloomer, garnished with lashings of Nashville sauce, served with house seasoned fries & slaw (1714kcal)



GARLIC BREAD (V) (536kcal) HOUSE SEASONED FRIES (VE) (768kcal) TRIPLE COOKED CHIPS (VE) (502kcal)

HAND-BATTERED ONION RINGS (V) (398kcal)

SLAW (VE) (484kcal)

DRESSED GARDEN SALAD (VE) (143kcal)

PULLED PORK LOADED FRIES Topped with pulled pork, merlot beef dripping gravy and our grated cheese blend (925kcal)

CHEESE & BACON BURGER

Aged beef patty topped with Monterey Jack cheese and Beechwood smoked streaky bacon. Served with BBQ relish (1407kcal)

FRIED CHICKEN & RANCH BURGER

Freshly fried chicken topped with Jalapeño Ranch dressing and a crispy prosciutto slice. Served with BBQ relish (1454kcal)

'NDUJA BURGER

Aged beef patty topped with melted slices of camembert, spicy Italian 'nduja and sliced pickle. Served with BBQ relish (1687kcal)

AVO FETA BOWL (V)

Hearty bowl of chunky diced avo and feta combined with crispy croutons, blistered vine tomatoes, cucumber ribbons, roasted peppers and spring onions (850kcal)

SOUTHERN FRIED FISH & CHIPS †

Hand-battered fish served with house seasoned fries, smashed avo, Jalapeño Ranch dressing and a charred lemon (1164 kcal)

28 DAY AGED FLAT IRON STEAK

Matured grass-fed Flat Iron steak topped with chimichurri, served with seasoned triple-cooked chips, blistered vine tomatoes and hand-battered onion rings (1338kcal)

HALLOUMI & CHILLI RELISH CIABATTA (V)

A crispy ciabatta loaf filled with grilled halloumi fingers, a chilli relish, sautéed red onions, blistered vine tomatoes and house seasoned fries (1029kcal)

INVISIBLE MAC(MILLAN) & CHEESE

You will not receive a dish of any sort but you will be making a donation to Macmillan Cancer Support.

PINK AIOLI LOADED FRIES (VE)

Topped with pink garlic aioli and chopped chives (647kcal)

NASHVILLE TURKEY LOADED FRIES

Topped with Nashville pulled smoked turkey and diced gherkin (674kcal)

FESTIVE FAVOURITES



BISCOTTI SPRITZ

Malfy Arancia Blood Orange Gin, Disaronno, Lemonade, Orange

CHRISTMAS MULE Blackjack Spicy Mango, Fever-Tree Ginger Ale, Lime

Not available for pre-order

DESSERTS

MINCE PIE & SPICED RUM CARAMEL FROZEN CUSTARD

Rich and creamy frozen custard, warm crushed mince pies and spiced rum caramel drizzle (1039kcal)

RASPBERRY CRUNCH VEGAN ICE CREAM (VE)

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FESTIVE FAVOURITES

Vanilla and coconut vegan ice cream topped with fresh strawberries, raspberry coulis and a red sherbet crumb (569kcal)

MADLY MOCHA TORTE FROZEN CUSTARD (V)

Frozen custard blend topped with a warm, oozing chocolate torte, chocolate sauce and a shard of Belgian dark chocolate & pumpkin seeds (872kcal)

STICKY TOFFEE FROZEN CUSTARD (V)

Frozen custard blend topped with warm crumbled sticky toffee pudding, salted caramel drizzle and crushed shortbread (760kcal)

Adults need around 2000kcal a day.

You can view our allergen information if you download the Greene King app, or visit our website at www.greeneking.co.uk.
Please advise the team of any dietary requirements before ordering. (V) Suitable for Vegetarians.
(VE) Suitable for Vegans. Please note that we do not operate a dedicated vegetarian/vegan kitchen area.
(N) Dish contains Nuts. †Fish, poultry and shellfish dishes may contain bones and/or shell. Our dishes are prepared in kitchens where nuts and gluten are present as well as other allergens; we cannot guarantee that any food item is completely free from traces of allergens, due to the risk of unexpected cross contamination. We do not include 'may contain' information. Our menu descriptions do not list all ingredients. Dishes may contain alcohol.
Calorie counts are correct at time of print.