



Book online now

You can view our allergen information if you download the Greene King app, or visit our website at greeneking-pubs.co.uk/allergens

Terms & Conditions: Please advise the team of any dietary requirements before ordering. **N** Dish contains nuts. **V** Suitable for vegetarians. **VB** Suitable for vegans. Please note that we do not operate a dedicated vegetarian/vegan kitchen area. Fish, poultry, and shellfish dishes may contain bones and/or shell. *All weights are approximate prior to cooking. Metric equivalent 16oz = 1lb = 454g. ^aOur onion rings are made from chopped and reformed onions. 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. Some dishes may contain alcohol which may not be listed on the menu. Please be aware the allergen information for our dishes may change between the date of booking and the date of your visit. We would advise all our guests contact a member of the team on the date of their visit to confirm the allergen information of their selected meals. Full nutrition information is available on our website. Calorie counts are correct at time of print. Products are subject to availability at the price point advertised. ^AThe Festive Fayre menu is available from 12th November 2025 until 3rd January 2026 only, excluding Christmas Day. The Christmas Day menu is available on 25th December 2025 only. All prices are in GBP and are inclusive of VAT. Should the VAT rate change, menu pricing will be adjusted accordingly. Our booking Terms and Conditions are detailed below. Manager's decision is final. If you have any comments, suggestions or queries please do not hesitate to contact us at: Greene King Brewing and Retailing Ltd, Sunrise House, Ninth Avenue, Burton upon Trent, Staffordshire, DE14 3JZ.
All tips are paid in full to our team members.

BOOKINGS FOR FESTIVE FAYRE AND CHRISTMAS DAY MENU

We ask all customers where possible to please now make your Christmas booking online.

To secure a booking for our Festive Fayre and Christmas Day menus, we ask for a deposit of £10pp, including children. Deposits are required by all attendees, irrespective of your party size and it's much easier for you to pay this via the pub website. All your deposits are fully redeemable against your final bill. See section 'Refunds & Cancellations' for more info.

Pre-orders for all Festive Fayre Menu bookings must be provided within 7 days of booking. Pre-orders for all Christmas Day bookings must be received by 11th December.

You'll be sent all the info on how to make your pre-order once you've booked. Please tell us all allergen & dietary needs upon booking. We advise you to bring your booking confirmation and any pre-order details with you for ease of order. Please call the pub directly for clarity on any questions or concerns.



SINCE 1719

BELHAVEN

REFUNDS & CANCELLATIONS

If for any reason we are unable to host your get-together, we will give you as much notice as possible. If we can't guarantee a new date, and you are not happy to re-book in the future, we will give you a full refund of your deposit and any additional pre-paid packages.

If you would like to cancel please give us 72 hours' notice, so we have a chance to re-book your table, then you will get 100% refund, whether that is for the whole party or just a drop in numbers.

If you increase numbers, and we can accommodate, please ensure you pay the extra deposit when booking the additional customer(s) and if it's a late change (after 11th December) we will need the preorder for the additional customer(s) immediately too please.

If any drop in numbers or cancellations happen within 72 hours, no refund is available



SINCE 1719

BELHAVEN

Season's Eatings

No-Gluten Containing Ingredients

Available from 12th November 2025
until 3rd January 2026^A

**BOOK
NOW**

No-Gluten Containing Ingredients Festive Fayre

(Excluding Christmas Day)

Dishes on this menu are made with ingredients that do not intentionally contain gluten. However, due to the risk of cross-contamination from a range of ingredients within our kitchens, traces of gluten may be present. Please ensure a member of the team is aware that you are ordering from our No-Gluten Containing Menu.

STARTERS

KING PRAWN SALAD†

King prawns served in a lettuce cup topped with lemon mayo and garnished with a wedge of lemon (223 kcal)

BAKED MINI CAMEMBERT V

Rosemary studded baked mini camembert with caramelised red onion chutney and served with toasted, brown seeded bread (603 kcal)

MAINS

HAND-CARVED ROAST TURKEY

Succulent, hand-carved roast turkey accompanied by roast potatoes, seasonal vegetables, a pig in blanket, a Yorkshire pudding and rich gravy (979 kcal)

BRIE & CRANBERRY BEEF BURGER

Two 3oz* beef burger patties smashed on the grill for extra flavour, topped with pigs in blankets, melted Brie and cranberry sauce. Served bun-less with tomato, lettuce and red onion. With a jacket potato with butter and a pot of Texan BBQ sauce (1119 kcal)

BRIE & CRANBERRY BEYOND MEAT® BURGER V

Beyond Meat® burger topped with melted Brie and cranberry sauce. Served bun-less with tomato, lettuce and red onion. With a jacket potato with butter and a pot of Texan BBQ sauce (848 kcal)
Vegan option available (Excludes Brie) V (698 kcal)

8oz* SIRLOIN STEAK

8oz* sirloin steak, aged for 28 days for a succulent full flavour - perfectly grilled to your liking. Served with a jacket potato with butter, half a grilled tomato, rocket and a creamy peppercorn & brandy sauce (730 kcal)

PUDDINGS

CHOCOLATE & WINTER BERRY SUNDAE V

A festive blend of white chocolate ice cream, berry compote, chocolate flavour sauce, fluffy cream, crumbled chocolate flake and a raspberry crumb (606 kcal)
Vegan option available V (463 kcal)

ADULTS NEED AROUND 2000 KCAL A DAY

V Vegetarian V Vegan † May contain shell or bones.

No-Gluten Containing Ingredients Christmas Day

(Only available on Christmas Day)

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STARTERS

SMOKED SALMON†

Served on a bed of sliced beetroot with horseradish mayo and a drizzle of parsley oil (317 kcal)

CHICKEN, PANCETTA & CRANBERRY TERRINE

Served with toasted, brown seeded bread & butter and caramelised red onion chutney (395 kcal)

CROXTON MANOR MATURE CHEDDAR & CHIVE SOUFFLÉ V

Twice-baked soufflé with caramelised red onion chutney and a balsamic drizzle (584 kcal)

CAULIFLOWER & CHESTNUT SOUP V

Served with brown seeded bread & butter (383 kcal)
Vegan option available V (325 kcal)

MAINS

HAND-CARVED ROAST TURKEY

Succulent, hand-carved roast turkey accompanied by roast potatoes, buttered mash, seasonal vegetables, red cabbage, a pig in blanket, a Yorkshire pudding and rich gravy (1137 kcal)

CRANBERRY GLAZED NUT ROAST N V

Walnut, almond, cranberry and root vegetable nut roast with a sticky cranberry glaze. Served with roast potatoes, buttered mash, seasonal vegetables, red cabbage, a Yorkshire pudding and rich tomato sauce (1418 kcal)
Vegan option available N V (1056 kcal)

SURF & TURF†

8oz* sirloin steak, 28 day aged steak for a succulent full flavour - perfectly grilled to your liking and topped with king prawns. Served with a jacket potato with butter, half a grilled tomato, rocket and a rich red wine sauce (774 kcal)

PUDDINGS

CHEESE BOARD V

Stilton, mature Cheddar and Brie with caramelised red onion chutney, grapes, celery and toasted, brown seeded bread & butter (820 kcal)

CHOCOLATE & WINTER BERRY SUNDAE V

A festive blend of white chocolate ice cream, berry compote, chocolate flavour sauce, fluffy cream, crumbled chocolate flake and a raspberry crumb (693 kcal)
Vegan option available V (551 kcal)

TO FINISH

Your choice of **freshly brewed tea** (0 kcal) or **coffee** (52 kcal)

ADULTS NEED AROUND 2000 KCAL A DAY

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