



## CHRISTMAS MENU

SHARING MENU, SERVED FAMILY STYLE

£55 per person

**Mince Pie** vol-au-vent, smoked montgomery cheddar

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### Smoked Mackerel

dill crème fraîche, pickled fennel & apple salad, melba toast

### Coal Roast Beetroot Carpaccio

whipped feta, aged balsamic, thyme salt

**Chicken Liver Pâté** chutney, cornichons, melba toast

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**Pit Roast Cornish Gammon** maple glaze, celeriac remoulade

**Festive Turkey Breast** all the trimmings

**Grilled Hispi Cabbage** winter squash, salsa verde

ALL SERVED WITH FIREPIT POTATOES, ROAST CARROTS & PARSNIPS

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### Cheesecake of the Day

**Chocolate Salted Caramel Tart**

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.  
PLEASE LET US KNOW IF YOU HAVE AN ALLERGY OR INTOLERANCE.



## FESTIVE MENU

SHARING MENU, SERVED FAMILY STYLE

£65 per person

**Mince Pie** vol-au-vent, smoked montgomery cheddar

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**Traditional Prawn Cocktail** cucumber, baby gem, marie rose

**Coal Roast Beetroot Carpaccio**

whipped feta, aged balsamic, thyme salt

**Chicken Liver Pâté**

chutney, cornichons, melba toast

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**Slow Roast West Country Beef** horseradish cream, bone broth gravy

**Festive Turkey Breast** all the trimmings

**Cedar Plank Trout** beurre blanc, grilled baby gem

ALL SERVED WITH FIREPIT POTATOES, ROAST CARROTS & PARSNIPS

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**Cheesecake of the Day**

**Chocolate Salted Caramel Tart**

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## CHEF'S CUTS MENU

SHARING MENU, SERVED FAMILY STYLE

£95 per person

**Pigs in Blankets** sophie's steak sauce

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### **Cedar Plank Cured Trout**

dill crème fraîche, cucumber pickle, blini

**Smoked Brisket Croquettes** chilli mayo, sauerkraut

### **Coal Roast Beetroot Carpaccio**

whipped feta, aged balsamic, thyme salt

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**Axehandle Ribeye** fresh horseradish cream

**Slow Roast West Country Beef** peppercorn sauce

### **Porterhouse** béarnaise

SERVED WITH SMOKED POTATOES, CREAMED SPINACH,  
TRUFFLE MAC & CHEESE, WATERCRESS & SHALLOT SALAD

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### **Cheesecake of the Day**

**Chocolate Salted Caramel Tart**



## FROM THE FIRE

COOKED ON OUR FIREPIT OVER ENGLISH OAK & BIRCH WOOD

### SUNDAY ROAST

feasting menu, served family style (12+ people)

**£50 PER PERSON**

#### West Country Rump of Beef

fresh horseradish cream

#### Slow Roast Pork Belly

apple sauce

#### Pit Roast Chicken

garlic & herb butter

**ALL SERVED WITH ROAST POTATOES, YORKSHIRE PUD,  
CAULIFLOWER CHEESE, SEASONAL VEG & LASHINGS OF GRAVY**



#### Sticky Toffee Pudding

à la mode

#### Sunday Crumble

vanilla ice cream

**SERVED SUNDAY FROM 12NOON**

*Sophie's*  
SOHO

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## FROM THE FIRE

COOKED ON OUR FIREPIT OVER ENGLISH OAK & BIRCH WOOD

### THE ULTIMATE SUNDAY ROAST

group feasting menu, served family style  
(12+ people, advanced bookings only)

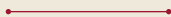
**£95 PER PERSON**

#### **Coal Roast Beetroot Carpaccio**

whipped feta, aged balsamic, thyme salt

**Beef Tomatoes** spring onion, ginger, coriander

**Chicken Liver Pâté** chutney, melba toast



#### **Slow Roast Prime Rib of Beef**

watercress, fresh horseradish

#### **Cornish Leg of Lamb**

mint chimichurri

**ALL SERVED WITH ROAST POTATOES, YORKSHIRE PUD,  
CAULIFLOWER CHEESE, SEASONAL VEG & LASHINGS OF GRAVY**



**Sunday Crumble** vanilla ice cream

**Sticky Toffee Pud** a la mode

**Dark Chocolate Tart** salted caramel

*Sophie's*  
SOHO

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