



EN STEAK

Christmas 2026 MENU

2 course £42.50 Per person

STARTERS

Baked Camembert (*)

Garlic & rosemary baked Camembert, served with toasted sourdough and chutney.

King Prawn Cocktail (*)

King prawns with Marie Rose sauce, crisp Little Gem, lemon, seeded brown bread & butter.

Herefordshire Beef & Bone Marrow (GF)

Slow-cooked Herefordshire beef in rich bone marrow gravy on a crispy potato rösti.

Duck & Orange Pâté (*)

Smoked duck liver pâté with orange glaze, Melba toast, dressed green leaves.

HEREFORD STEAKS (GF)

Our hand-selected Herefordshire beef is dry-aged for a minimum of 30 days, then cooked over charcoal for that unmistakable EN STEAK flavour.

Served with garlic butter, roasted cherry tomatoes, dressed watercress and triple-cooked chips.

Rump 300g

Sirloin 250g (+ £5.50 Supp)

Fillet 200g (+ £9.00 Supp)

Ribeye 300g (+ £9.50 Supp)

Steak sauces (GF) £3.50

EN Gravy // Peppercorn // Béarnaise // Chimichurri // Wild Garlic Mushroom // Blue Cheese

Make It Yours

Half Bone Marrow (GF) £6.00 //
Garlic King Prawns (GF) £7.00 //
Beer-battered Onion Rings £4.50

OTHER MAINS

Turkey Roulade (GF)

Turkey fillet filled with pork, sage & onion stuffing, wrapped in smoked streaky bacon, served with roasted baby potatoes, winter vegetables and EN gravy.

Sweet Potato & Chickpea Loaf (VE) (GF)

Baked sweet potato, chickpea, red lentil and caramelised onion loaf, served with triple-cooked chips, winter greens and cranberry gravy.

Scottish Salmon (GF)

Pan-fried salmon fillet, new potatoes, buttered leeks and dill & tarragon cream sauce.

Coronation Lamb Burger (*)

170g British lamb patty with coronation mayo, lettuce, cucumber and onion bhaji in a brioche bun, served with mint & apple slaw and skin-on fries.

FESTIVE SIDES

Traditional Pigs in Blankets (*)

EN Gravy Dip
£6.00

Four Cheese Cauliflower

Mixed cheese, crispy onions
£6.50

Black Pudding & Apple Croquettes

Apple butter dip
£5.50

Truffle & Parmesan Potatoes (GF)

Roasted baby potatoes, Parmesan
£6.50

Roasted Winter Vegetables (GF)

Maple & wholegrain mustard glaze
£6.00

DESSERTS

Complete your festive feast with something sweet.

Mango & Passion Fruit Mousse (GF)

Creamy mango mousse with passion fruit coulis and fresh passion fruit.
£7.50

Salted Caramel Millionaire Tart (VE) (GF)

Buttery biscuit base, rich caramel, chocolate ganache and a golden finish.
£8.00

Christmas Pudding (GF)

Traditional Christmas pudding with warm brandy sauce or pouring cream.
£7.50

Cheese Board (*)

Selection of cheeses, crackers and chutney.
£13.50

AFTER-DINNER COCKTAILS £8.00

Espresso Martini

The perfect after-dinner pick-me-up.

Sticky Date Martini

Sticky toffee pudding in a glass.

Mulled Wine Sangria

Fruity, festive & warmly spiced.

VE - Vegan GF - Gluten Free * - Gluten Free Option Available N - Contains Nuts
Please let us know of any dietary requirements or allergies when placing your pre-order so our team can advise you accordingly.

An optional 12.5% service charge will be added to your bill, which goes to all of the team



EN STEAK