

## Starters

### FRIED CHILLI AND GARLIC SQUID

Served with cayenne ranch dipping sauce

### TERIYAKI KARAAGE CHICKEN SKEWER

on a bed of red cabbage slaw dressed with lemongrass & pineapple dressing

### CHARRED PINEAPPLE, FRESH MINT, TOMATO & FETA SALAD (V) (GF)

with pickled cucumber, red cabbage, dressed in a vibrant herb and basil oil

### VEGAN GYOZA (VG)

Served with a sweet chilli & cranberry dip

## Mains

### GIRAFFE'S CHRISTMAS TURKEY KATSU

A Japanese favourite with our Giraffe Christmas twist - breaded turkey in a creamy katsu sauce, served on a bed of jasmine rice. Garnished with pea shoots

### GIRAFFE'S CHRISTMAS VEGAN KATSU (VG)

Jackfruit and quinoa breaded steak in a creamy katsu sauce on a bed of jasmine rice. Garnished with spring onions

### CHRISTMAS TURKEY BURGER

Crispy breaded turkey on red cabbage slaw, topped with smoky bacon, melting brie and cranberry sauce. Served with skin-on-fries

### BETROOT & QUINOA BURGER (VG)

Beetroot & Quinoa patty topped with tomato and cranberry red cabbage slaw. Served with skin-on-fries

(V) Contains no meat or fish.  
(VG) Contains no animal products.  
(GF) Gluten Free

### SLOW BRAISED LAMB SHANK

With minted jus, crushed crispy potatoes, petit pois & roasted butternut squash

### SALMON TERIYAKI (GF)

Salmon fillet topped with a teriyaki sauce and sesame seeds, on a bed of jasmine rice with broccoli, carrot and cucumber

**+2.50** supplement

### 8OZ PRIME RUMP STEAK

Cooked to your liking, served with skin-on-fries and a side of whiskey, shallot & mustard sauce

**+2.50** supplement



## Desserts

### APPLE FILLED CHURROS (V)

Spanish doughnuts, coated in cinnamon sugar, with chocolate dipping sauce

### CHOCOLATE BROWNIE (V) (GF)

Indulgent warm chocolate brownie served with Rum & Raisin Ice Cream and a warm chocolate sauce

### APPLE CRUMBLE (VG)

Served with Vegan Vanilla Ice Cream and dusted with cinnamon sugar

### WHITE CHRISTMAS CHEESECAKE

White chocolate & passion fruit cheesecake dusted with icing sugar, served with vanilla ice cream

## Drinks

### GINGERBREAD ESPRESSO MARTINI 8.95

Your favourite Espresso Martini added with the festive flavour of gingerbread. Absolut Vodka, espresso, Kahlua & gingerbread syrup

### GINGLE ALL THE WAY 7.95

Enjoy the zesty taste of Beefeater Blood Orange Gin with orange juice, lemonade, and garnished with an orange wheel

### CARAMEL APPLE COLLINS 7.95

Giraffe's Christmas version of the classic Collins. Absolut Vodka, lemon juice, apple juice, caramel syrup & soda

### CARAMEL APPLE FIZZ 4.50

Mocktail blend of apple juice, lemon juice, caramel syrup & soda

### CHRISTMAS CRÈME BRÛLÉE 8.95

Indulgent Christmas cocktail featuring Martell cognac, Disaronno amaretto & vanilla syrup

### REKORDERLIG SPICED PLUM CIDER

Featuring festive flavours of plums, cherries and a mix of spices, including cloves and cinnamon, creating a rich, fruity experience.

> Bottle, served cold over ice **4.95**

> Mug of winter cider, served hot with a slice of orange **3.50**

### GINGERBREAD LATTE 3.40/3.90

Warming seasonal twist on your latte

### PRALINE HOT CHOCOLATE 3.40/3.90

Topped with whipped cream



If you have any food allergies or intolerances, please let your server know before ordering. Whilst we make every effort to control cross-contamination, our ingredients are manufactured and our dishes are prepared in environments where allergens are present. We cannot therefore guarantee that any item on our menu is allergen-free. Please check the allergen information each time you visit our restaurant as we may update our recipes. Please ask your server for details.

Please be aware that whilst the ingredients used within our vegetarian and vegan meals are suitable for these diets, the dishes are prepared and cooked in the same kitchen as the rest of the dishes on our menu and therefore we cannot guarantee that they do not contain traces of animal products.

Please note an optional service charge will be added to your bill for the benefit of our team. Please ask your server for details.