THE POUR HOUSE

CHRISTMAS 2026

RED WINE JUS PULLED BEEF GF 16

Slow-cooked brisket, pulled and drenched in a rich red wine and honey jus, with sweet sautéed onions and bell peppers.

5-SPICE TURKEY SPRING ROLLS GF 14

Five-spice roast turkey, hand-rolled and fried crisp served with our house cranberry chutney.

PIGS IN BANH MI 16

Honey-glazed pigs in blankets on a freshly baked baguette, served open and piled with crunchy pickled cabbage, carrot ribbons, cucumber and coriander.

DUCK BAO BUNS 17

Meltingly tender confit duck in hoisin sauce, tucked into pillowy steamed bao with pickled cabbage, cucumber and spring onion, finished with spiced cranberry gel.

CHIVE & BASIL PRAWN BALLS 13

Golden fried prawn and smoked haddock balls with chive and basil, served with a blood orange, pomegranate and sweet chilli sauce.

Got an allergy or dietary requirement? Please tell your server when you order.

GF Gluten free