

## SHARING

CERIGNOLA OLIVES (v) 3.95  
Giant Apulian  
green olives

FRESHLY BAKED BREAD (v) 3.25  
Normandy butter

KUMOMOTO, MALDON ROCK OR BLACKWATER WILD OYSTERS 14.75  
Half dozen freshly shucked oysters,  
Tabasco, ginger ponzu or bloody Mary

CHARRED FLAT BREAD (v)(n) 5.75  
Hummus, parsley, red onion  
& pine nuts

ASIAN PLATE 22.75  
Crispy duck pancakes, tempura  
king prawns, chicken yakatori,  
Thai spiced fishcakes & chilli squid

## CHARCOAL BURNING GRILL & OVEN

AT THE HEART OF OUR MENU IS OUR CHARCOAL AND WOOD BURNING GRILL. WE ONLY USE LUMP WOOD CHARCOAL AND SUSTAINABLE WOOD FROM THE ENGLISH COUNTRYSIDE. IT'S NATURAL, WITH NO ADDITIVES AND IMPARTS THE MOST AMAZING FLAVOUR AND AROMAS TO OUR FOOD.

### STARTERS

SOUP AU PISTOU 6.00  
Spring vegetables  
& basil (v)

CHARGRILLED ASPARAGUS 8.00  
Poached duck egg  
& truffle butter sauce (v)

SMOKED SALMON 9.50  
Severn & Wye 12 hour  
smoke, lemon &  
sour dough toast

CRISPY DUCK SALAD 9.25  
Watercress, soy  
& sesame

SALT BAKED BEETS 8.00  
Buffalo ricotta cheese,  
watercress & toasted seeds

THAI SPICED FISHCAKES 8.25  
Atlantic wild halibut,  
tomato & lemongrass sauce

CHILLI SQUID 8.50  
Thai herbs &  
noodle salad

TEMPURA 9.50  
King prawns, courgette  
flower & chilli jam

ISLE OF MAN SCALLOPS 11.75  
Sauce vierge  
& lemon

CHICKEN YAKITORI 8.25  
Teriyaki & sesame (n)

SMOKED CHICKEN LIVER PÂTÉ 8.00  
Rye toast & pickled  
cucumber

ANGUS BEEF TATAKI 9.00  
Ginger ponzu

### POULTRY

TWICE COOKED BABY CHICKEN 16.50  
Chilli jam & kaffir lime leaf salt

CRISPY DUCK 16.50  
Pak choi, broccoli, honey  
& sesame

### PORK

SLOW COOKED FREE RANGE  
PULLED PORK 12.50  
Brioche bun, pickles  
& house cut chips

HICKORY SMOKED BARBECUE  
ST. LOUIS CUT RIBS  
Barbecue sauce,  
house cut chips & slaw

HALF RACK 12.00  
FULL RACK 23.75

### VEGETARIAN

MAYFIELD SWISS CHEESE  
& SPINACH TART 13.25  
Poached duck egg  
& truffle butter (v)

SPRING VEGETABLE  
RISOTTO 8.75/12.75  
Goat's cheese, basil  
& lemon (v)

(v) denotes other vegetarian dishes  
available on this menu

### LUNCH & EARLY EVENING MENU

1 COURSE ~ £12.50  
2 COURSE ~ £17.50  
3 COURSE ~ £22.50

Everyday 12noon ~ 6pm  
(see separate menu)

100% OF ALL OUR TIPS AND SERVICE CHARGE GO TO OUR PEOPLE  
Join Club Individual today, our lifestyle rewards scheme, and receive a minimum of  
5% back on your card on everything you spend together with a £20 welcome gift  
and enjoy many other club benefits.

### STEAK & LOBSTER

FOR TWO TO SHARE £28.75 PER PERSON  
RUMP STEAK, AGED 28 DAYS (350g) & WHOLE LOBSTER (680g)  
*Served medium with house cut chips, hollandaise & peppercorn sauce*



• WE GO TO GREAT LENGTHS TO BRING YOU TRULY AMAZING BEEF •  
*Sourced From The British Isles • Our Beef • Limousin • Hereford • Aberdeen Angus*  
*Our Butcher • Hand Cut Steaks • Dry Aged In House*

#### STEAKS AGED 28 DAYS

FLAT IRON (225g) 16.25	FILLET (225g) 27.75
<i>Served Medium</i>	FILLET (170g) 21.75
RUMP (225g) 18.75	Hash brown, peppercorn sauce
RIBEYE (225g) 21.75	STEAK DIANE (225g) 18.50
SIRLOIN (225g) 22.75	<i>Served Medium</i>
	Fillet steak, mushroom sauce

#### STEAKS DRY AGED 35 DAYS

COTE DE BOEUF (395g) 30.00	T-BONE (450g) 31.50
— RANGERS VALLEY —	
<i>Finished for 270 days on a corn diet. Raised in New England, Australia. Pure bred 100% Angus with a +3 Marble Score.</i>	
RIBEYE (300g/500g) 30.50/41.00	SIRLOIN (300g/500g) 30.50/41.00
— USDA BEEF —	
<i>Finished for 150 days on a corn diet. Raised in Kansas USA, Creekstone farm beef is hand selected "Prime" 100% Black Angus beef.</i>	

ALL OUR STEAKS ARE SERVED WITH HOUSE CUT CHIPS & A CHOICE OF SAUCE OR BUTTER  
Peppercorn, Diane or Béarnaise sauce, truffle or garlic & parsley butter

#### TOPPINGS

HALF LOBSTER 18.50	FRIED DUCK EGG (v) 2.25
WILD RED KING PRAWN 10.50	MALBEC ONIONS (v) 5.25

### THE BUTCHER'S CUTS

CHATEAUBRIAND (450g) 59.75	TOMAHAWK (800g) 59.75
Served with house cut chips, choice of sauce or butter, creamed spinach, roast tomato & mushrooms	Slow cooked 6 hours, finished over charcoal, served medium with house cut chips & Béarnaise sauce
<i>Big &amp; generous, these cuts are great for two to share.</i>	

FILLET STEAK SANDWICH 15.00	CHEESEBURGER 14.00
Sourdough bread, caramelised onions, house cut chips & Béarnaise sauce	Hand pressed daily, pickles, brioche bun & house cut chips

### LAMB & BEEF

MARINATED LAMB SKEWER 20.00  
Rice & mint yoghurt

OX CHEEK BOURGUIGNON 19.50  
Button mushrooms, onions  
& smoked bacon

### FISH & SHELLFISH

HALF/WHOLE LOBSTER 29.00/44.25  
House cut chips  
& hollandaise sauce

TUNA AU POIVRE 20.75  
Line caught sashimi grade tuna,  
house cut chips & Béarnaise sauce

SEA BASS 19.75  
Tikka spices or simply grilled

SMOKED HADDOCK RISOTTO 9.25/13.75  
Leeks & poached duck egg

TERIYAKI ARCTIC SALMON 18.50  
Pickled onions

FISH & CHIPS 15.75  
Mushy peas, lemon  
& tartare sauce

SALMON FISHCAKES 15.75  
Spinach, lemon  
& dill butter sauce

SKILLET ROAST MUSSELS & CHIPS 12.75  
White wine, garlic & parsley

### SUNDAY ROAST

£29.50 FOR TWO TO SHARE

Enjoy a Sunday roast sharing board  
with your choice of roast & all the  
trimmings.  
Available Sundays  
(see separate menu)

### SALADS

CHARGRILLED 11.25  
CHICKEN CAESAR  
Gem lettuce, crispy bacon,  
croutons & Parmesan

HAND PICKED CRAB  
& AVOCADO 15.25  
Gem lettuce, brown crab  
mayonnaise

BAKED SOMERSET 12.00  
GOATS CHEESE  
Beetroot, watercress  
& toasted hazelnuts (v)(n)

GRILLED ARCTIC SALMON 15.00  
SUPERFOOD  
Quinoa tabbouleh, beetroot,  
quail's egg & toasted seeds

### SIDES

ONION RINGS (v) 3.50

HOUSE CUT CHIPS (v) 4.00

MASH (v) 4.00

CHARRED SWEET POTATOES (v) 4.00  
Lemongrass crème fraiche

CHARRED BROCCOLI (v) 4.25  
Ginger yoghurt

PAK CHOI (v) 4.25  
Ginger & spring onion

ROAST HERITAGE CARROTS (v) 4.50  
Tahini yoghurt

CREAMED SPINACH (v) 4.25

STEAMED RICE (v) 4.00

HOUSE SLAW (v) 4.00

HOUSE SALAD (v) 4.50

SUPER GREEN SALAD 4.50  
Broccoli, sugar snaps, green beans  
& sweet tahini dressing (v)(n)