

STARTERS

CERIGNOLA OLIVES (v) Giant Apulian green olives	3.95	SALT BAKED BEETS Buffalo ricotta cheese, watercress & toasted seeds	8.00	ISLE OF MAN SCALLOPS Sauce vierge & lemon	11.75	CHICKEN YAKITORI Teriyaki & sesame (n)	8.25
FRESHLY BAKED BREAD (v) Normandy butter	3.25	CHARGRILLED ASPARAGUS Poached duck egg & truffle butter sauce (v)	8.00	TEMPURA King prawns, courgette flower & chilli jam	9.50	SMOKED SALMON Severn & Wye 12 hour smoke, lemon & sour dough toast	9.50
SOUP AU PISTOU Spring vegetables & basil (v)	6.00						

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.

POULTRY

TWICE COOKED BABY CHICKEN Chilli jam & kaffir lime leaf salt	16.50
CRISPY DUCK Pak choi, broccoli, honey & sesame	16.50

PORK

SLOW COOKED FREE RANGE PULLED PORK Brioche bun, pickles & house cut chips	12.50
HICKORY SMOKED BARBECUE ST. LOUIS CUT RIBS Barbecue sauce, house cut chips & slaw	
HALF RACK	12.00
FULL RACK	23.75

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

OUR GRILL

• 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

RIBEYE STEAK (225G) 21.75

SIRLOIN STEAK (225G) 22.75

FILLET (225G) 27.75

STEAK DIANE (225G) 18.50

Fillet steak, mushroom sauce
Served Medium

• ALL SERVED WITH HOUSE CUT CHIPS AND A CHOICE OF SAUCE OR BUTTER •

Peppercorn, Diane or Béarnaise sauce, truffle or garlic & parsley butter

CHEESEBURGER 14.00

Hand pressed daily, pickles,
brioche bun & house cut chips

FISH & SHELLFISH

SEA BASS Tikka spices or simply grilled	19.75
SALMON FISHCAKES Spinach, lemon & dill butter sauce	15.75
TUNA AU POIVRE Line caught sashimi grade tuna, house cut chips & Béarnaise sauce	20.75
SMOKED HADDOCK RISOTTO Leeks & poached duck egg	9.25/13.75
HALF/WHOLE LOBSTER House cut chips & hollandaise sauce	29.00/44.25

SALADS

CHARGRILLED CHICKEN CAESAR Gem lettuce, crispy bacon, croutons & Parmesan	11.25
HAND PICKED CRAB & AVOCADO Gem lettuce, brown crab mayonnaise	15.25

SIDES

HOUSE CUT CHIPS (v)	4.00
ONION RINGS (v)	3.50
CREAMED SPINACH (v)	4.25
CHARRED SWEET POTATOES (v) Lemongrass crème fraiche	4.00
PAK CHOI (v) Ginger & spring onion	4.25
ROAST HERITAGE CARROTS (v) Tahini yoghurt	4.50

STEAMED RICE (v)	4.00
HOUSE SLAW (v)	4.00
HOUSE SALAD (v)	4.50

LAMB & BEEF

MARINATED LAMB SKEWER Rice & mint yoghurt	20.00
OX CHEEK BOURGUIGNON Button mushrooms, onions & smoked bacon	18.50

VEGETARIAN

MAYFIELD SWISS CHEESE & SPINACH TART Poached duck egg & truffle butter (v)	13.25
SPRING VEGETABLE RISOTTO Goat's cheese, basil & lemon (v)	8.75/12.75

*(v) denotes other vegetarian dishes
available on this menu*

Meat weights are uncooked. (n) contains nuts or traces of nuts. (p) contains peanuts or traces of peanuts. (v) denotes vegetarian dishes. Due to the presence of peanuts/nuts in our restaurants, there is a small possibility that peanuts/nut traces may be found in any of our items. Many recognised allergens are handled in our kitchens. If you have any concerns, don't hesitate to talk to a member of our trained team, who will be pleased to provide you with more detailed information. All prices are in £ and inclusive of vat. There is a discretionary 10% service charge