STARTERS

CERIGNOLA OLIVES (v) 4.25
Giant Apulian green olives

FRESHLY BAKED BREAD (v) 3.75
Normandy butter

SOUP AU PISTOU 6.25
Spring vegetables & basil (v)

SALT BAKED BEETS 8.75
Buffalo ricotta cheese, watercress
& toasted seeds

CHARGRILLED ASPARAGUS 8.75
Poached duck egg
& truffle butter sauce (v)

ISLE OF MAN SCALLOPS 12.25
Sauce vierge
& lemon

TEMPURA 10.50
King prawns, courgette flower
& chilli jam

CHICKEN YAKITORI 9.00
Teriyaki & sesame (n)

SMOKED SALMON 10.50
Severn & Wye 12 hour smoke,
lemon & sour dough toast

CHARCOAL BURNING GRILL & CLAY 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 17.50
Chilli jam & kaffir
lime leaf salt

CRISPY DUCK 17.50
Pak choi, broccoli, honey
& sesame

PORK

SLOW COOKED FREE RANGE PULLED PORK 13.50
Brioche bun, pickles
& house cut chips

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

HALF RACK 12.25
FULL RACK 24.25

LAMB

MARINATED LAMB SKEWER 21.00
Rice & mint yoghurt

OX CHEEK BOURGUIGNON 19.50
Button mushrooms, onions
& smoked bacon

VEGETARIAN

MAYFIELD SWISS CHEESE & SPINACH TART 14.25
Poached duck egg
& truffle butter (v)

SPRING VEGETABLE RISOTTO 9.75/13.50
Goat's cheese, basil
& lemon (v)

(v) denotes other vegetarian dishes available on this menu

STEAK & LOBSTER

FOR TWO TO SHARE £31.50 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) 22.25

SIRLOIN STEAK (225G) 23.25

FILLET (225G) 29.75

STEAK DIANE (225G) 20.00
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 14.75
Hand pressed daily, pickles,
brioche bun & house cut chips

FISH & SHELLFISH

SEA BASS 22.00
Tikka spices or simply grilled

SALMON FISHCAKES 17.25
Spinach, lemon
& dill butter sauce

TUNA AU POIVRE 22.25
Line caught sashimi grade
tuna, house cut chips
& Béarnaise sauce

SMOKED HADDOCK RISOTTO 10.25/14.75
Leeks & poached duck egg

HALF/WHOLE LOBSTER 31.00/45.50
House cut chips &
hollandaise sauce

SALADS

CHARGRILLED CHICKEN CAESAR 12.25
Gem lettuce, crispy bacon,
croutons & Parmesan

HAND PICKED CRAB & AVOCADO 16.50
Gem lettuce, brown crab
mayonnaise

SIDES

HOUSE CUT CHIPS (v) 4.25

ONION RINGS (v) 3.75

CREAMED SPINACH (v) 4.50

CHARRED SWEET POTATOES (v) 4.25
Lemongrass créme fraiche

PAK CHOI (v) 4.50
Ginger & spring onion

ROAST HERITAGE CARROTS (v) 4.75
Tahini yoghurt

STEAMED RICE (v) 4.25

HOUSE SLAW (v) 4.25

HOUSE SALAD (v) 4.75

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 12.5% service charge