

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

CHARGRILL & WOOD STONE OVEN

AT THE HEART OF OUR MENU IS A CHARGRILL & WOOD STONE OVEN WHERE OUR SEASONAL INGREDIENTS ARE SIMPLY PREPARED, RICH WITH FLAVOURS OF SMOKE & FIRE

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

Monday to Friday – 12noon ~ 7pm
Sunday – 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>	— 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>	
RIBEYE (300g/500g) 30.50/41.00	SIRLOIN (300g/500g) 30.50/41.00	

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
Served with house cut chips, choice of sauce or butter, creamed spinach, roast tomato & mushrooms

TOMAHAWK (800g) 59.75
Slow cooked 6 hours, finished over charcoal, served medium with house cut chips & Béarnaise sauce

Big & generous, these cuts are great for two to share.

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

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

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

GRILLED ARCTIC SALMON SUPERFOOD 15.00
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)