

STARTERS

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| 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 | | | | | | |

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

POULTRY

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

PORK

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| 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

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| 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

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| 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

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

SIDES

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| 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 |

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

LAMB & BEEF

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

VEGETARIAN

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|---|------------|
| 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 for parties of 6 or more