

restaurant

bar + grill

Cold Counter

Cerignola Olives (v)	3.95
Giant Apulian green olives	
Freshly Baked Bread (v)	3.25
Normandy butter	
Smoked Salmon	9.50
Severn & Wye 12 hour smoke, lemon, sour dough toast	
Salt Baked Beets	8.00
Buffalo ricotta cheese, watercress, toasted seeds	

Hot Plates

Soup Au Pistou (v)	6.00
Spring vegetables, basil	
Charcoal Grilled Asparagus (v)	8.00
Poached duck egg, truffle butter	
Tempura	9.50
King prawns, courgette flower, chilli jam	
Chicken Yakitori (n)	8.25
Teriyaki, sesame	
Spring Vegetable Risotto (v)	8.75/12.75
Goat's cheese, basil, lemon	
Isle of Man Scallops	11.75
Chilli, garlic, parsley	

Oven

Crispy Duck	16.50
Pak choi, broccoli, honey, sesame	
Teriyaki Arctic Salmon	18.50
Pickled onions	
Slow Cooked Free Range Pulled Pork	12.50
Brioche bun, pickles, house cut chips	
Twice Cooked Baby Chicken	16.50
Chilli jam, kaffir lime leaf salt	
Mayfield Swiss Cheese & Spinach Tart	12.25
Poached duck egg, truffle butter (v)	

All meat weights denoted are uncooked. (v) denotes vegetarian dishes, (n) denotes dishes containing nuts or traces of nuts. (p) denotes dishes containing peanuts or traces of peanuts. 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 inclusive of VAT. There will be a discretionary 10% service charge for parties of 6 or more.

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Salads

Hand Picked Crab & Avocado	15.25
Gem lettuce, brown crab mayonnaise	
Chargrilled Chicken Caesar	11.25
Gem lettuce, crispy bacon, croutons, Parmesan	

Tandoor Oven & Charcoal Grill

Marinated Lamb Skewer	20.00
Rice, mint yoghurt	
Tuna Au Poivre	20.75
Line caught sashimi grade tuna, house cut chips, Béarnaise sauce	
Half/Whole Lobster	29.00/44.25
House cut chips, hollandaise sauce	
Cheeseburger	14.00
Hand pressed daily, pickles, brioche bun, house cut chips	
Sea Bass	19.75
Tikka spices or simply grilled	

Charcoal Grill

STEAKS

Aberdeen Angus British Isles	
Native grass fed	
Ribeye (225g)	21.75
Sirloin (225g)	22.75
Fillet (225g)	27.75
Steak Diane (225g) <i>Served Medium</i>	18.50
Fillet steak, mushroom sauce	

All our steaks are served with house cut chips and a choice of sauce

SAUCES

Peppercorn | Diane | Béarnaise | Truffle butter | Garlic & parsley butter

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

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Sides

House Cut Chips (v)	4.00
Onion Rings (v)	3.50
Creamed Spinach (v)	4.25
Charred Sweet Potatoes (v)	4.00
Lemongrass crème fraiche	
Pak Choi (v)	4.25
Ginger, spring onion	
Roast Heritage Carrots (v)	4.50
Tahini yoghurt	
Steamed Rice (v)	4.00
House Slaw (v)	4.00
House Salad (v)	4.50

Desserts

Mascarpone Crème Brûlée (v)	7.25
Raspberry sorbet	
Rhubarb Bakewell Tart (v) (n)	7.25
Vanilla ice cream	
Chocolate Delice (v)	7.25
Honeycomb, lime sorbet	

ICE CREAM & SORBET

All our ice creams & sorbets are made in-house,
served with a wafer biscuit (v) (n)

Maltesers* Vanilla Chocolate Passionfruit Salted Caramel	5.25
Raspberry Sorbet	5.25

CHEESE

Cashel Blue (v) Tunworth Cornish Yarg (v)	9.50
Served with pear & apple chutney, red grapes, apple, celery, walnuts, water biscuits (n)	

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