

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 Chilli, garlic & parsley	11.75	CHICKEN YAKITORI Teriyaki & sesame	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
ROASTED PEPPER SOUP Anchovy salsa	6.00						

CHARGRILL & OVEN

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

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

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
HERITAGE CARROTS (v) Pancetta, peas & mint	4.50

SALADS

CHARGRILLED CHICKEN CAESAR Gem lettuce, crispy bacon, croutons, Parmesan	11.25	CARDAMOM RICE (v)	4.00
HAND PICKED CRAB & AVOCADO Gem lettuce, brown crab mayonnaise	15.25	HOUSE SLAW (v)	4.00
		HOUSE SALAD (v)	4.50

LAMB & BEEF

MARINATED LAMB SKEWER Cardamom 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
BARLEY RISOTTO Roast heritage tomatoes & marinated feta (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