

## STARTERS

CERIGNOLA OLIVES (v) Giant Apulian green olives	4.25	SALT BAKED BEETS Buffalo ricotta cheese, watercress & toasted seeds	8.75	ISLE OF MAN SCALLOPS Chilli, garlic & parsley	12.25	CHICKEN YAKITORI Teriyaki & sesame	9.00
FRESHLY BAKED BREAD (v) Normandy butter	3.75	CHARGRILLED ASPARAGUS Poached duck egg & truffle butter sauce (v)	8.75	TEMPURA King prawns, courgette flower & chilli jam	10.50	SMOKED SALMON Severn & Wye 12 hour smoke, lemon & sour dough toast	10.50
ROASTED PEPPER SOUP Anchovy salsa	6.25						

## 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 Chilli jam & kaffir lime leaf salt	17.50
CRISPY DUCK Pak choi, broccoli, honey & sesame	17.50

### PORK

SLOW COOKED FREE RANGE PULLED PORK Brioche bun, pickles & house cut chips	13.50
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 Cardamom rice & mint yoghurt	21.00
OX CHEEK BOURGUIGNON Button mushrooms, onions & smoked bacon	19.50

### VEGETARIAN

MAYFIELD SWISS CHEESE & SPINACH TART Poached duck egg & truffle butter (v)	14.25
BARLEY RISOTTO Roast heritage tomatoes & marinated feta (v)	9.75/13.50

(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 Tikka spices or simply grilled	22.00
SALMON FISHCAKES Spinach, lemon & dill butter sauce	17.25
TUNA AU POIVRE Line caught sashimi grade tuna, house cut chips & Béarnaise sauce	22.25
SMOKED HADDOCK RISOTTO Leeks & poached duck egg	10.25/14.75
HALF/WHOLE LOBSTER House cut chips & hollandaise sauce	31.00/45.50

### SALADS

CHARGRILLED CHICKEN CAESAR Gem lettuce, crispy bacon, croutons, Parmesan	12.25
HAND PICKED CRAB & AVOCADO Gem lettuce, brown crab mayonnaise	16.50

### SIDES

HOUSE CUT CHIPS (v)	4.25
ONION RINGS (v)	3.75
CREAMED SPINACH (v)	4.50
CHARRED SWEET POTATOES (v) Lemongrass crème fraiche	4.25
PAK CHOI (v) Ginger & spring onion	4.50
HERITAGE CARROTS (v) Pancetta, peas & mint	4.75

CARDAMOM 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