

# restaurant

bar + grill

## Cold Counter

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<b>Cerignola Olives (v)</b>	3.95
Giant Apulian green olives	
<b>Freshly Baked Bread (v)</b>	3.25
Normandy butter	
<b>Smoked Salmon</b>	9.50
Severn & Wye 12 hour smoke, lemon, sour dough toast	
<b>Salt Baked Beets</b>	8.00
Buffalo ricotta cheese, watercress, toasted seeds	
<b>Smoked Chicken Liver Pâté</b>	8.00
Rye toast, pickled cucumber	

## Hot Plates

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<b>Roast Pepper Soup</b>	6.00
Anchovy salsa	
<b>Charcoal Grilled Asparagus (v)</b>	8.00
Poached duck egg, truffle butter	
<b>Tempura</b>	9.50
King prawns, courgette flower, chilli jam	
<b>Chicken Yakitori</b>	8.25
Teriyaki, sesame	
<b>Barley Risotto (v)</b>	8.75/12.75
Roast heritage tomatoes, marinated feta	
<b>Isle of Man Scallops</b>	11.75
Chilli, garlic, parsley	

## Oven

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<b>Crispy Duck</b>	16.50
Pak choi, broccoli, honey, sesame	
<b>Roast Arctic Salmon</b>	18.50
Charred asparagus, smoked garlic mayonnaise	
<b>Slow Cooked Free Range Pulled Pork</b>	12.50
Brioche bun, pickles, house cut chips	
<b>Twice Cooked Baby Chicken</b>	16.50
Chilli jam, kaffir lime leaf salt	
<b>Mayfield Swiss Cheese &amp; Spinach Tart</b>	13.25
Poached duck egg, truffle butter (v)	

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## Salads

<b>Hand Picked Crab &amp; Avocado</b>	15.25
Gem lettuce, brown crab mayonnaise	
<b>Charcoal Grilled Chicken Caesar</b>	11.25
Gem lettuce, crispy bacon, croutons, Parmesan	

## Tandoor Oven & Charcoal Grill

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

## Charcoal Grill

### STEAKS

<b>Aberdeen Angus   British Isles</b>	
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

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<b>House Cut Chips (v)</b>	4.00
<b>Onion Rings (v)</b>	3.50
<b>Creamed Spinach (v)</b>	4.25
<b>Charred Sweet Potatoes (v)</b>	4.00
Lemongrass crème fraîche	
<b>Pak Choi (v)</b>	4.25
Ginger, spring onion	
<b>Heritage Carrots</b>	4.50
Pancetta, peas, mint	
<b>Cardamom Rice (v)</b>	4.00
<b>House Slaw (v)</b>	4.00
<b>House Salad (v)</b>	4.50

## Desserts

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<b>Mascarpone Crème Brûlée (v)</b>	7.25
Raspberry sorbet	
<b>Lemon Posset (v) (n)</b>	7.25
Strawberries, hazelnut brittle	
<b>Chocolate Delice (v)</b>	7.25
Honeycomb, lime sorbet	

## ICE CREAM & SORBET

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

<b>Maltesers*   Vanilla   Chocolate   Passionfruit   Salted Caramel</b>	5.25
<b>Strawberry Basil Sorbet   Raspberry Sorbet</b>	5.25

## CHEESE

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

MCR Party

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