

## STARTERS

CERIGNOLA OLIVES (v) Giant Apulian green olives	4.25	SALT BAKED BEETS Buffalo ricotta cheese, watercress & toasted seeds	8.00	TEMPURA King prawns, padron pepper & chilli jam	9.75	CHICKEN SKEWERS Tikka spices & mint yoghurt	8.50
FRESHLY BAKED BREAD (v) Normandy butter	3.50	CHARGRILLED ASPARAGUS (v) Poached duck egg & truffle butter sauce	8.00	SMOKED SALMON Severn & Wye 12 hour smoke, lemon & sour dough toast	9.50	ISLE OF MAN SCALLOPS Thermidor sauce	11.75
CELERIAC & APPLE SOUP (v)(n) Blue cheese & chestnuts	6.00					CHICKEN LIVER PÂTÉ Rye toast & pickled cucumber	8.00

## 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

CHICKEN SCHNITZEL Artisan cheese & pale ale fondue	16.50
CRISPY DUCK Honey roast apples	16.50

### PORK

SLOW COOKED FREE RANGE PULLED PORK Brioche bun, pickles & house cut chips	13.00
HICKORY SMOKED BARBECUE ST. LOUIS CUT RIBS Barbecue sauce, house cut chips & slaw	
HALF RACK	12.50
FULL RACK	24.00

### 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) 20.75

SIRLOIN STEAK (225G) 21.75

FILLET (225G) 26.75

STEAK DIANE (225G) 18.50

Fillet steak, mushroom sauce

*Served Medium*

#### • SAUCES & BUTTERS •

Peppercorn, Diane or Béarnaise sauce, truffle or garlic & parsley butter 1.00

CHEESEBURGER 14.00

Hand pressed daily, pickles,  
brioche bun & house cut chips

### FISH & SHELLFISH

HALF/WHOLE LOBSTER House cut chips & Hollandaise sauce	29.00/44.25
TUNA AU POIVRE Line caught sashimi grade tuna, house cut chips & Béarnaise sauce	20.75
SEA BASS Tikka spices or simply grilled	19.75
SMOKED HADDOCK RISOTTO Leeks & poached duck egg	9.50/14.00
SALMON FISHCAKES Spinach, lemon & dill butter sauce	15.75

### SALADS

CHARGRILLED CHICKEN CAESAR Gem lettuce, crispy bacon, croutons, Parmesan	12.00
HAND PICKED CRAB & AVOCADO Gem lettuce, brown crab mayonnaise	15.25

### SIDES

ONION RINGS (v)	4.00
HOUSE CUT CHIPS (v)	4.00
CHARRED SWEET POTATOES (v) Lemongrass crème fraîche	4.25
CHARGRILLED BROCCOLI (v) Chilli & garlic	4.25
FIELD MUSHROOMS (v) Garlic & parsley	4.25
ROASTED HERITAGE CARROTS (v) Honey & thyme	4.50
CREAMED SPINACH (v)	4.50
CARDAMOM RICE (v)	4.00
HOUSE SLAW (v)	4.00
HOUSE SALAD (v)	4.50

### LAMB & BEEF

NAVARIN OF LAMB Carrots, turnips, rosemary & mash	20.25
OX CHEEK BOURGUIGNON Button mushrooms, onions & smoked bacon	19.50

### VEGETARIAN

BUTTERNUT SQUASH & GOATS CHEESE TART (v) Duck egg, lemon & thyme butter sauce	13.25
MUSHROOM RISOTTO (v) Cheese wafer & truffle oil	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