

STARTERS

CERIGNOLA OLIVES (v) Giant Apulian green olives	4.25	SALT BAKED BEETS Buffalo ricotta cheese, watercress & toasted seeds	8.75	TEMPURA King prawns, padron pepper & chilli jam	10.50	CHICKEN SKEWERS Tikka spices & mint yoghurt	9.00
FRESHLY BAKED BREAD (v) Normandy butter	3.75	CHARGRILLED ASPARAGUS (v) Poached duck egg & truffle butter sauce	8.75	SMOKED SALMON Severn & Wye 12 hour smoke, lemon & sour dough toast	10.50	ISLE OF MAN SCALLOPS Thermidor sauce	12.25
CELERIAC & APPLE SOUP (v)(n) Blue cheese & chestnuts	6.25					CHICKEN LIVER PÂTÉ Rye toast & pickled cucumber	9.00

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

CHICKEN SCHNITZEL Artisan cheese & pale ale fondue	17.50
CRISPY DUCK Honey roast apples	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

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

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

SALADS

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

SIDES

ONION RINGS (v)	3.75
HOUSE CUT CHIPS (v)	4.25
CHARRED SWEET POTATOES (v) Lemongrass crème fraîche	4.25
CHARGRILLED BROCCOLI (v) Chilli & garlic	4.50
FIELD MUSHROOMS (v) Garlic & parsley	4.50
ROASTED HERITAGE CARROTS (v) Honey & thyme	4.75
CREAMED SPINACH (v)	4.50
CARDAMOM RICE (v)	4.25
HOUSE SLAW (v)	4.25
HOUSE SALAD (v)	4.75

LAMB & BEEF

NAVARIN OF LAMB Carrots, turnips, rosemary & mash	21.00
OX CHEEK BOURGUIGNON Button mushrooms, onions & smoked bacon	19.50

VEGETARIAN

BUTTERNUT SQUASH & GOATS CHEESE TART (v) Duck egg, lemon & thyme butter sauce	14.25
MUSHROOM RISOTTO (v) Cheese wafer & truffle oil	9.75/13.50

*(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 12.5% service charge