

restaurant

bar + grill

Cold Counter

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

Hot Plates

Celeriac & Apple Soup (v) (n)	6.00
Blue cheese, chestnuts	
Charcoal Grilled Asparagus (v)	8.00
Poached duck egg, truffle butter	
Tempura	9.50
King prawns, padron pepper, chilli jam	
Isle of Man Scallops	11.75
Thermidor sauce	
Chicken Skewers	8.25
Tikka spices, mint yoghurt	
Mushroom Risotto (v)	8.75/12.75
Cheese wafer, truffle oil	
Smoked Haddock Risotto	9.25/13.75
Leeks, poached duck egg	

Oven

Butternut Squash & Goats Cheese Tart (v)	13.25
Duck egg, lemon & thyme butter sauce	
Crispy Duck	16.50
Honey roast apples	
Slow Cooked Free Range Pulled Pork	12.50
Brioche bun, pickles, house cut chips	
Chicken Schnitzel	16.50
Artisan cheese & pale ale fondue	
Hickory Smoked Barbecue St. Louis Cut Ribs	Half rack 12.00
Barbecue sauce, house cut chips, slaw	Full rack 23.75

All meat weights denoted are uncooked. (v) denotes vegetarian dishes, (n) denotes dishes containing nuts or traces of nuts. (p) denotes dishes containing peanuts or traces of peanuts. 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 inclusive of VAT. There will be a discretionary 10% service charge for parties of 6 or more.

restaurant

bar + grill

Salads

Hand Picked Crab & Avocado	15.25
Gem lettuce, brown crab mayonnaise	
Charcoal Grilled Chicken Caesar	11.25
Gem lettuce, crispy bacon, croutons, Parmesan	

Tandoor Oven & Charcoal Grill

Tuna Au Poivre	20.75
Line caught sashimi grade tuna, house cut chips, Béarnaise sauce	
Cheeseburger	14.00
Hand pressed daily, pickles, brioche bun, house cut chips	
Navarin of Lamb	20.00
Carrots, turnips, rosemary, mash	
Half/Whole Lobster	29.00/44.25
House cut chips, hollandaise sauce	
Sea Bass	19.75
Tikka spices or simply grilled	

Charcoal Grill

STEAKS

Aberdeen Angus British Isles	
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

All meat weights denoted are uncooked. (v) denotes vegetarian dishes, (n) denotes dishes containing nuts or traces of nuts. (p) denotes dishes containing peanuts or traces of peanuts. 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 inclusive of VAT. There will be a discretionary 10% service charge for parties of 6 or more.

restaurant

bar + grill

Sides

Onion Rings (v)	3.50
House Cut Chips (v)	4.00
Charred Sweet Potatoes (v) Lemongrass crème fraîche	4.00
Roasted Heritage Carrots (v) Honey, thyme	4.50
Creamed Spinach (v)	4.25
Charcoal Grilled Broccoli (v) Chilli, garlic	4.25
Cardamom Rice (v)	4.00
House Slaw (v)	4.00
House Salad (v)	4.50

Desserts

Passion Fruit Crème Brûlée (v) Fresh passion fruit	7.25
Chocolate Delice (v) Honeycomb, lime sorbet	7.25
Treacle Tart (v) Clotted cream	7.25

ICE CREAM & SORBET

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

Maltesers* Vanilla Chocolate Salted Caramel	5.25
Blood Orange Sorbet Raspberry Sorbet	5.25

CHEESE

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

Mcr Party AW

All meat weights denoted are uncooked. (v) denotes vegetarian dishes, (n) denotes dishes containing nuts or traces of nuts. (p) denotes dishes containing peanuts or traces of peanuts. 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 inclusive of VAT. There will be a discretionary 10% service charge for parties of 6 or more.