

## SHARING

CERIGNOLA OLIVES (v) 4.25  
Giant Apulian  
green olives

FRESHLY BAKED BREAD (v) 3.50  
Normandy butter

KUMOMOTO, MALDON ROCK OR BLACKWATER WILD OYSTERS 14.75  
Half dozen freshly shucked oysters,  
Tabasco, ginger ponzu or Bloody Mary

CHARRED FLAT BREAD (v)(n) 5.75  
Hummus, parsley, red onion  
& pine nuts

ASIAN PLATE 23.00  
Crispy duck pancakes, tempura  
king prawns, chicken tikka skewers,  
Thai spiced fishcakes & chilli squid

## 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.

### STARTERS

CELERIAC & APPLE SOUP (v)(n) 6.00  
Blue cheese & chestnuts

CHARGRILLED ASPARAGUS (v) 8.00  
Poached duck egg  
& truffle butter sauce

SMOKED SALMON 9.50  
Severn & Wye 12 hour  
smoke, lemon &  
sour dough toast

CRISPY DUCK SALAD 9.25  
Watercress, soy & sesame

SALT BAKED BEETS 8.00  
Buffalo ricotta cheese,  
watercress & toasted seeds

THAI SPICED FISHCAKES 8.50  
Atlantic wild halibut,  
tomato & lemongrass sauce

CHILLI SQUID 8.50  
Thai herbs & noodle salad

CARPACCIO 11.00  
Seared beef fillet, beetroot,  
horseradish, watercress  
& Parmesan

TEMPURA 9.75  
King prawns, padron  
pepper & chilli jam

ISLE OF MAN SCALLOPS 11.75  
Thermidor sauce

CHICKEN SKEWERS 8.50  
Tikka spices & mint yoghurt

CHICKEN LIVER PÂTÉ 8.00  
Rye toast & pickled  
cucumber

### POULTRY

CHICKEN SCHNITZEL 16.50  
Artisan cheese & pale ale fondue

CRISPY DUCK 16.50  
Honey roast apples

### PORK

SLOW COOKED FREE RANGE PULLED PORK 13.00  
Brioche bun, pickles  
& house cut chips

HICKORY SMOKED BARBECUE ST. LOUIS CUT RIBS  
Barbecue sauce,  
house cut chips & slaw

HALF RACK 12.50  
FULL RACK 24.00

### VEGETARIAN

BUTTERNUT SQUASH & GOATS CHEESE TART (v) 13.25  
Duck egg, lemon &  
thyme butter sauce

MUSHROOM RISOTTO (v) 8.75/12.75  
Cheese wafer & truffle oil

(v) denotes other vegetarian dishes  
available on this menu

### LUNCH & EARLY EVENING MENU

1 COURSE ~ £12.75 2 COURSE ~ £17.75  
3 COURSE ~ £22.75

Everyday 12noon ~ 6pm  
(see separate menu)

Not available November 23rd - December 31st.  
Ask your server for our festive lunch menu.

### SUNDAY ROAST

£30.00 FOR TWO TO SHARE  
Available Sundays  
(see separate menu)

100% OF ALL OUR TIPS AND SERVICE CHARGE GO TO OUR PEOPLE  
Join Club Individual today, our lifestyle rewards scheme, and receive a minimum of 5% back on your card on everything you spend together with a £20 welcome gift and enjoy many other club benefits.

### 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



• 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

FLAT IRON (225g) 16.75	FILLET (225g) 26.75
Served Medium with house cut chips & a choice of sauce or butter	
RUMP (225g) 17.75	FILLET (170g) 21.75
RIBEYE (225g) 20.75	Hash brown, peppercorn sauce
SIRLOIN (225g) 21.75	STEAK DIANE (225g) 18.50
	Served Medium, fillet steak, mushroom sauce

#### STEAKS DRY AGED 35 DAYS

COTE DE BOEUF (395g) 30.00	T-BONE (450g) 31.50	
— RANGERS VALLEY —		
Finished for 270 days on a corn diet. Raised in New England, Australia. Pure bred 100% Angus with a +3 Marble Score.		
RIBEYE (300g/500g) 31.00/41.00	— USDA BEEF —	
	Finished for 150 days on a corn diet. Raised in Kansas USA, Creekstone farm beef is hand selected "Prime" 100% Black Angus beef.	
	SIRLOIN (300g/500g) 31.00/41.00	

#### SAUCES & BUTTERS

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

#### TOPPINGS

HALF LOBSTER 18.50	FRIED DUCK EGG (v) 2.25
WILD RED KING PRAWN 10.50	MALBEC ONIONS (v) 5.25

### THE BUTCHER'S CUTS

CHATEAUBRIAND (450g) 59.75	TOMAHAWK (800g) 59.75
Served with house cut chips, choice of sauce or butter, creamed spinach, roast tomato & mushrooms	
Big & generous, these cuts are great for two to share.	

FILLET STEAK SANDWICH 15.00	CHEESEBURGER 14.00
Sourdough bread, caramelised onions, house cut chips & Béarnaise sauce	Hand pressed daily, pickles, brioche bun & house cut chips

### LAMB & BEEF

NAVARIN OF LAMB 20.25  
Carrots, turnips, rosemary & mash

TANDOOR LAMB CUTLETS (n) 24.25  
Cardamom rice & spiced  
tomato sauce

OX CHEEK BOURGUIGNON 19.50  
Button mushrooms, onions  
& smoked bacon

### FISH & SHELLFISH

HALF/WHOLE LOBSTER 29.00/44.25  
House cut chips  
& Hollandaise sauce

TUNA AU POIVRE 20.75  
Line caught sashimi grade tuna,  
house cut chips & Béarnaise sauce

SEA BASS 19.75  
Tikka spices or simply grilled

SMOKED HADDOCK RISOTTO 9.50/14.00  
Leeks & poached duck egg

FISH PIE 17.00  
Atlantic wild halibut, salmon  
& smoked haddock

FISH & CHIPS 15.75  
Mushy peas, lemon  
& tartare sauce

SALMON FISHCAKES 15.75  
Spinach, lemon  
& dill butter sauce

TANDOOR WILD RED PRAWNS 23.25  
Cardamom rice, mint  
yoghurt & lemon

SKILLET ROAST MUSSELS & CHIPS 12.75  
White wine, garlic & parsley

### SALADS

CHARGRILLED CHICKEN CAESAR 12.00  
Gem lettuce, crispy bacon,  
croutons & Parmesan

HAND PICKED CRAB & AVOCADO 15.25  
Gem lettuce & brown crab  
mayonnaise

BLUE CHEESE, CHICORY, PEAR & WALNUT (v)(n) 12.25  
Honey & mustard dressing

GRILLED ARCTIC SALMON 15.00  
SUPERFOOD  
Quinoa tabbouleh, beetroot,  
quail's egg & toasted seeds

### SIDES

ONION RINGS (v) 4.00

HOUSE CUT CHIPS (v) 4.00

MASH (v) 4.00

CHARRED SWEET POTATOES (v) 4.25  
Lemongrass crème fraîche

CHARGRILLED BROCCOLI (v) 4.25  
Chilli & garlic

FIELD MUSHROOMS (v) 4.25  
Garlic & parsley

ROASTED HERITAGE CARROTS (v) 4.50  
Honey & thyme

CREAMED SPINACH (v) 4.50

CARDAMOM RICE (v) 4.00

HOUSE SLAW (v) 4.00

HOUSE SALAD (v) 4.50

SUPER GREEN SALAD (v) 4.50  
Broccoli, sugar snaps, green beans  
& sweet tahini dressing