

STARTERS

CERIGNOLA OLIVES (v) Giant Apulian green olives	4.25	CHARGRILLED ASPARAGUS (v) Poached duck egg & truffle butter sauce	8.00	ROAST HERITAGE BEETROOT (n) Buffalo ricotta, apple, basil pesto & smoked seeds	8.00	ISLE OF MAN SCALLOPS (n) Chorizo, romesco sauce & tenderstem broccoli	11.75
FRESHLY BAKED BREAD (v) Normandy butter	3.50	CRISPY DUCK SALAD Watercress, soy & sesame	9.25	TEMPURA King prawns, courgette flower & chilli jam	9.75	STEAK TARTARE Angus fillet steak, free range egg yolk & sourdough toast	10.00
SPRING VEGETABLE SOUP (v) Peas, kale, basil & rye bread croutons	6.00	CHICKEN SKEWERS Tikka spices & mint yoghurt	8.50				

CHARGRILL, WOOD STONE & CLAY OVEN

AT THE HEART OF OUR MENU IS A CHARGRILL & WOOD STONE OVEN WHERE OUR SEASONAL INGREDIENTS ARE SIMPLY PREPARED, RICH WITH FLAVOURS OF SMOKE & FIRE

POULTRY

SKEWERED CHICKEN SOUVLAKI 16.50
Grilled flatbread
& tzatziki

CRISPY DUCK 16.50
Pak choi, broccoli,
honey & sesame

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

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

Butter bun, club sauce,
cheese & house cut chips

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 9.50/14.00
RISOTTO
Leeks & poached
duck egg

TERIYAKI ARCTIC SALMON 18.50
Pickled onions, lime, shiso leaf
& teriyaki sauce

SALADS

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

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

SIDES

ONION RINGS (v) 4.00

HOUSE CUT CHIPS (v) 4.00

NEW SEASON POTATOES (v) 4.50
Butter & mint

CHOPPED SEASONAL
GREENS (v) 4.75

HERITAGE CARROTS 4.50
Pancetta, peas
& mint

BUTTERED SPINACH (v) 5.00

CARDAMOM RICE (v) 4.00

SEASONAL SLAW (v) 4.00

HOUSE SALAD (v) 4.50

LAMB & BEEF

MARINATED LAMB SKEWER 20.00
Cardamom rice
& mint yoghurt

BEEF BOURGUIGNON 19.50
Button mushrooms, onions
& smoked bacon

VEGETARIAN

MAYFIELD SWISS CHEESE 13.25
& SPINACH TART (v)
Poached duck egg
& truffle butter

SPRING VEGETABLE 8.75/12.75
RISOTTO (v)
Goat's cheese, basil
& lemon

*(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