

# restaurant

bar + grill

## Cold Counter

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<b>Cerignola Olives (v)</b>	4.25
Giant Apulian green olives	
<b>Freshly Baked Bread (v)</b>	3.50
Normandy butter	
<b>Roast Heritage Beetroot (n)</b>	8.00
Buffalo ricotta, apple, basil pesto, smoked seeds	
<b>Steak Tartare</b>	10.00
Angus fillet steak, free range egg yolk, sourdough toast	

## Hot Plates

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<b>Spring Vegetable Soup (v)</b>	6.00
Peas, kale, basil, rye bread croutons	
<b>Charcoal Grilled Asparagus (v)</b>	8.00
Poached duck egg, truffle butter	
<b>Tempura</b>	9.75
King prawns, courgette flower, chilli jam	
<b>Isle of Man Scallops (n)</b>	11.75
Chorizo, romesco sauce, tenderstem broccoli	
<b>Chicken Skewers</b>	8.50
Tikka spices, mint yoghurt	
<b>Spring Vegetable Risotto (v)</b>	8.75/12.75
Goat's cheese, basil, lemon	
<b>Smoked Haddock Risotto</b>	9.50/14.00
Leeks, poached duck egg	

## Tandoor Oven & Charcoal Grill

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<b>Tuna Au Poivre</b>	20.75
Line caught sashimi grade tuna, house cut chips, Béarnaise sauce	
<b>Cheeseburger</b>	14.00
Butter bun, club sauce, cheese, house cut chips	
<b>Marinated Lamb Skewer</b>	20.00
Cardamom rice, mint yoghurt	
<b>Half/Whole Lobster</b>	29.00/44.25
House cut chips, Hollandaise sauce	
<b>Sea Bass</b>	19.75
Tikka spices or simply grilled	

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## Salads

<b>Crispy Duck</b>	12.00
Watercress, soy, sesame	
<b>Hand Picked Crab &amp; Avocado</b>	15.25
Gem lettuce, brown crab mayonnaise	
<b>Charcoal Grilled Chicken Caesar</b>	12.00
Gem lettuce, crispy bacon, croutons, Parmesan	

## Oven

<b>Mayfield Swiss Cheese &amp; Spinach Tart (v)</b>	13.25
Poached duck egg, truffle butter	
<b>Crispy Duck</b>	16.50
Pak choi, broccoli, honey, sesame	
<b>Slow Cooked Free Range Pulled Pork</b>	13.00
Brioche bun, pickles, house cut chips	
<b>Skewered Chicken Souvlaki</b>	16.50
Grilled flatbread, tzatziki	
<b>Hickory Smoked Barbecue St. Louis Cut Ribs</b>	Half rack 12.50 Full rack 24.00
Barbecue sauce, house cut chips, slaw	
<b>Beef Bourguignon</b>	19.50
Button mushrooms, onions, smoked bacon	
<b>Teriyaki Arctic Salmon</b>	18.50
Pickled onions, lime, shiso leaf, teriyaki sauce	

## Charcoal Grill

### STEAKS

#### Aberdeen Angus | British Isles

Native grass fed

Ribeye (225g)	20.75	Steak Diane (225g) <i>Served Medium</i>	18.50
Sirloin (225g)	21.75	Fillet steak, mushroom sauce	
Fillet (225g)	26.75		

### SAUCES & BUTTERS ~ 1.00

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

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## Sides

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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

## Desserts

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Mascarpone Crème Brûlée (v)	7.25
Raspberry sorbet	
Chocolate Delice (v)	7.25
Honeycomb, lime sorbet	
Rhubarb Bakewell Tart (v)(n)	7.25
Vanilla ice cream	

## ICE CREAM & SORBET

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

Maltesers*   Vanilla   Chocolate   Passionfruit   Salted Caramel	5.50
Raspberry Sorbet	5.50

## CHEESE

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

Mcr Party Spring

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