

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
SEASONAL VEGETABLE SOUP (v) Peas, kale, basil & rye bread croutons	6.00	CHICKEN SKEWERS Tikka spices & mint yoghurt	8.50				

CHARCOAL BURNING GRILL & 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

SKEWERED CHICKEN SOUVLAKI Grilled flatbread & tzatziki	16.50
CRISPY DUCK Pak choi, broccoli, honey & sesame	16.50

LAMB & BEEF

MARINATED LAMB SKEWER Cardamom rice & mint yoghurt	20.00
BEEF BOURGUIGNON Button mushrooms, onions & smoked bacon	19.50

PORK

SLOW COOKED FREE RANGE PULLED PORK Brioche bun, pickles & house cut chips	13.00
HICKORY SMOKED BARBECUE ST. LOUIS CUT RIBS Barbecue sauce, house cut chips & slaw	
HALF RACK	12.50
FULL RACK	24.00

VEGETARIAN

MAYFIELD SWISS CHEESE & SPINACH TART (v) Poached duck egg & truffle butter	13.25
SEASONAL VEGETABLE RISOTTO (v) Goat's cheese, basil & lemon	8.75/12.75
<i>(v) denotes other vegetarian dishes available on this menu</i>	

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 <i>Served Medium</i>	

• 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 House cut chips & Hollandaise sauce	29.00/44.25
TUNA AU POIVRE Line caught sashimi grade tuna, house cut chips & Béarnaise sauce	20.75
SEA BASS Tikka spices or simply grilled	19.75
SMOKED HADDOCK RISOTTO Leeks & poached duck egg	9.50/14.00
TERIYAKI ARCTIC SALMON Pickled onions, lime, shiso leaf & teriyaki sauce	18.50

SALADS

CHARGRILLED CHICKEN CAESAR Gem lettuce, crispy bacon, croutons & Parmesan	12.00
HAND PICKED CRAB & AVOCADO Gem lettuce & brown crab mayonnaise	15.25

SIDES

ONION RINGS (v)	4.00
HOUSE CUT CHIPS (v)	4.00
NEW SEASON POTATOES (v) Butter & mint	4.50
CHOPPED SEASONAL GREENS(v)	4.75
HERITAGE CARROTS Pancetta, peas & mint	4.50
BUTTERED SPINACH (v)	5.00
CARDAMOM RICE (v)	4.00
SEASONAL SLAW (v)	4.00
HOUSE SALAD (v)	4.50

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