

SHARING

CERIGNOLA OLIVES (v) 4.25
Giant Apulian green olives

FRESHLY BAKED BREAD (v) 3.50
Normandy butter

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 & 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

SEASONAL VEGETABLE SOUP (v) 6.00
Peas, kale, basil & rye bread croutons

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

CRISPY DUCK SALAD 9.25
Watercress, soy & sesame

ROAST HERITAGE BEETROOT (n) 8.00
Buffalo ricotta, apple, basil pesto & smoked seeds

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

CHILLI SQUID 8.50
Thai herbs & noodle salad

TEMPURA 9.75
King prawns, courgette flower & chilli jam

ISLE OF MAN SCALLOPS (n) 11.75
Chorizo, romesco sauce & tenderstem broccoli

CHICKEN SKEWERS 8.50
Tikka spices & mint yoghurt

STEAK TARTARE 10.00
Angus fillet steak, free range egg yolk & sourdough toast

CHICKEN LIVER PÂTÉ 8.00
Rye toast & pickled cucumber

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

VEGETARIAN

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

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

(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)

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

FLAT IRON (225g) 16.75 <i>Served Medium</i> with house cut chips & a choice of sauce or butter	FILLET (225g) 26.75 FILLET (170g) 22.25 Hash brown, peppercorn sauce
RUMP (225g) 17.75	STEAK DIANE (225g) 18.50 <i>Served Medium</i> , fillet steak, mushroom sauce
RIBEYE (225g) 20.75	
SIRLOIN (225g) 21.75	

STEAKS DRY AGED 35 DAYS

COTE DE BOEUF (395g) 30.00	T-BONE (450g) 31.50
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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
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THE BUTCHER'S CUTS

CHATEAUBRIAND (450g) 59.75 Served with house cut chips, choice of sauce or butter, buttered spinach, roast tomato & mushrooms	TOMAHAWK (800g) 59.75 Slow cooked 6 hours, finished over charcoal, served medium with house cut chips & Béarnaise sauce
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Big & generous, these cuts are great for two to share.

FILLET STEAK SANDWICH 15.00 Sourdough bread, caramelised onions, house cut chips & Béarnaise sauce	CHEESEBURGER 14.00 Butter bun, club sauce, cheese & house cut chips
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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

Join Club Individual today, our lifestyle rewards club. You will receive a minimum of 5% back on your card on everything you spend together with a £20 Welcome Dining Gift. In addition take advantage of many other club member privileges.

LAMB & BEEF

MARINATED LAMB SKEWER 20.00
Cardamom rice & mint yoghurt

BEEF 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

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

FISH & CHIPS 15.75
Mushy peas, lemon & tartare sauce

SALMON FISHCAKES 16.25
Spinach, lemon & dill butter sauce

SUNDAY ROAST

AVAILABLE SUNDAYS

Slow roast rump of beef, slow roast leg of lamb or whole herb roast chicken, served with all the trimmings

(see separate menu)

SALADS

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

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

BAKED SOMERSET GOATS CHEESE (v)(n) 12.25
Roast heritage beetroot, watercress & toasted hazelnuts

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

SIDES

ONION RINGS (v) 4.00

HOUSE CUT CHIPS (v) 4.00

MASH (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