

SHARING

CERIGNOLA OLIVES (v) 4.55
Giant Apulian
green olives

FRESHLY BAKED BREAD (v) 4.00
Normandy butter

MALDON ROCK OR BLACKWATER WILD OYSTERS 15.25
Half dozen freshly shucked oysters,
Tabasco, ginger ponzu or Bloody Mary

CHARRED FLAT BREAD (v)(n) 6.25
Hummus, parsley, red onion
& pine nuts

ASIAN PLATE 24.00
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

SEASONAL VEGETABLE SOUP (v) 6.25
Peas, kale, basil
& rye bread croutons

CHARGRILLED ASPARAGUS (v) 8.75
Poached duck egg
& truffle butter sauce

CRISPY DUCK SALAD 9.75
Watercress, soy
& sesame

ROAST HERITAGE BEETROOT (n) 8.75
Buffalo ricotta, apple,
basil pesto & smoked seeds

THAI SPICED FISHCAKES 9.25
Atlantic wild halibut,
tomato & lemongrass sauce

CHILLI SQUID 9.00
Thai herbs
& noodle salad

TEMPURA 10.75
King prawns, courgette
flower & chilli jam

ISLE OF MAN SCALLOPS (n) 12.25
Chorizo, romesco sauce
& tenderstem broccoli

CHICKEN SKEWERS 9.25
Tikka spices
& mint yoghurt

STEAK TARTARE 10.75
Angus fillet steak, free range
egg yolk & sourdough toast

CHICKEN LIVER PÂTÉ 9.00
Rye toast & pickled
cucumber

POULTRY

SKEWERED CHICKEN SOUVLAKI 17.50
Grilled flatbread & tzatziki

CRISPY DUCK 17.50
Pak choi, broccoli, honey
& sesame

PORK

SLOW COOKED FREE RANGE PULLED PORK 14.00
Brioche bun, pickles
& house cut chips

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

HALF RACK 12.75
FULL RACK 24.50

VEGETARIAN

MAYFIELD SWISS CHEESE & SPINACH TART (v) 15.25
Poached duck egg
& truffle butter

SEASONAL VEGETABLE RISOTTO (v) 9.75/13.50
Goat's cheese, basil
& lemon

(v) denotes other vegetarian dishes available on this menu

LUNCH & EARLY EVENING MENU

1 COURSE ~ £14.20
2 COURSE ~ £20.20
3 COURSE ~ £27.75

Monday to Saturday | 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) 18.00	FILLET (225g) 28.75
<i>Served Medium</i> with house cut chips & a choice of sauce or butter	
RUMP (225g) 18.25	FILLET (170g) 22.75
RIBEYE (225g) 21.25	Hash brown, peppercorn sauce
SIRLOIN (225g) 22.25	STEAK DIANE (225g) 20.00
	<i>Served Medium</i> , fillet steak, mushroom sauce

STEAKS DRY AGED 35 DAYS

COTE DE BOEUF (395g) 30.50	T-BONE (450g) 33.75
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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) 33.25/41.00

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) 33.25/41.00

SAUCES & BUTTERS

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

TOPPINGS

HALF LOBSTER 19.50	FRIED DUCK EGG (v) 2.50
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THE BUTCHER'S CUTS

CHATEAUBRIAND (450g) 63.00	TOMAHAWK (800g) 63.00
<i>Served with house cut chips, choice of sauce or butter, buttered spinach, roast tomato & mushrooms</i>	

Big & generous, these cuts are great for two to share.

FILLET STEAK SANDWICH 16.25	CHEESEBURGER 14.75
Sourdough bread, caramelised onions, house cut chips & Béarnaise sauce	Butter bun, club sauce, cheese & house cut chips

STEAK & LOBSTER

FOR TWO TO SHARE £31.50 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 21.25
Cardamom rice
& mint yoghurt

TANDOOR LAMB CUTLETS (n) 25.25
Cardamom rice & spiced
tomato sauce

BEEF BOURGUIGNON 20.50
Button mushrooms, onions
& smoked bacon

FISH & SHELLFISH

HALF/WHOLE LOBSTER 31.00/45.50
House cut chips
& Hollandaise sauce

TUNA AU POIVRE 22.25
Line caught sashimi
grade tuna, house cut chips
& Béarnaise sauce

SEA BASS 22.00
Tikka spices or
simply grilled

SMOKED HADDOCK RISOTTO 10.50/15.00
Leeks & poached duck egg

TERIYAKI ARCTIC SALMON 19.50
Pickled onions, lime, shiso leaf
& teriyaki sauce

FISH & CHIPS 17.25
Mushy peas, lemon
& tartare sauce

SALMON FISHCAKES 17.75
Spinach, lemon
& dill butter sauce

SALADS

CHARGRILLED CHICKEN CAESAR 12.50
Gem lettuce, crispy bacon,
croutons & Parmesan

HAND PICKED CRAB & AVOCADO 16.50
Gem lettuce & brown
crab mayonnaise

BAKED SOMERSET GOATS CHEESE (v)(n) 13.25
Roast heritage beetroot,
watercress & toasted hazelnuts

CHARGRILLED SALMON SUPERFOOD 16.50
Quinoa tabbouleh, beetroot,
quail's egg & toasted seeds

SIDES

ONION RINGS (v) 4.25

HOUSE CUT CHIPS (v) 4.25

MASH (v) 4.25

NEW SEASON POTATOES (v) 4.75
Butter & mint

CHOPPED SEASONAL GREENS (v) 5.00

HERITAGE CARROTS 4.75
Pancetta, peas & mint

BUTTERED SPINACH (v) 5.25

CARDAMOM RICE (v) 4.25

SEASONAL SLAW (v) 4.25

HOUSE SALAD (v) 4.75