



Starters

Freshly Made Soup (V) Bread & butter	£5.50
Goat's Cheese Rarebit (V) Soused Vegetables, Salsa Verde	£6.50
Devilled Whitebait Pickled Fennel & Rocket Salad, Parsley Mayonnaise	£6.50
Moroccan Spiced Lamb Salad (GF) Harissa, Chick Peas, Watercress & Pomegranate	£6.50
Sautéed Wild Mushroom Tart (V) Blue Cheese & Spinach, Glazed Vine Tomatoes	£6.50
Steamed British Mussels White Wine, Smoked Bacon & Leek Cream	£7.00
Crispy Breaded Brie (V) Caramelised Shallot Jam, Pickled Pear	£6.50
BBQ Glazed Chicken Wings (GF) Celeriac & Apple Slaw, Corn & Chilli Relish	£7.00
Crispy Ham Hock, Shallot Hash & Fried Hens Egg (GF) Apple & Watercress, Mustard Dressing	£6.50

(GF) - Gluten Free (V) - Vegetarian

Final billing for tables of 8 or more will include a 10% discretionary service charge. 100% of cash / credit card tips and service charge are shared equally amongst all the staff

Steak Menu

28 Day Aged Steaks From The Grill

8 oz Rump Steak (GF) Firm & flavoursome recommended medium	£18	8 oz Fillet (GF) The most tender cut of steak, recommended rare	£27
8 oz Rib Eye (GF) Tender & juicy from the rendered fat elements, recommended medium	£22	12 oz Sirloin (GF) Delicate flavour & firm in texture, recommended medium rare	£28
8 oz Sirloin (GF) Delicate flavour & firm in texture, recommended medium rare	£23	14oz Cote de Boeuf (GF) Rib Eye left on the bone for additional flavour, recommended medium	£28

Chateaubriand For 2 £50
Mac n Cheese, Purple Sprouting Broccoli, Grilled Tomatoes & Mushrooms, 2 Sauces

Grill Steaks all served with Skin On Fries
Confit Field Mushroom & Balsamic Glazed Tomatoes

Additional Sauces & Butters

Béarnaise	£2	Tomato, Basil & Parmesan Butter	£2
Peppercorn	£2	Garlic & Chorizo Butter	£2
Mushroom & Tarragon	£2	Blue Cheese & Garlic Butter	£2

Add Surf to your turf

£6.50

Garlic King Prawns
Salt & Pepper Squid
Seared Scallops

Mains

Duo Of Chicken Confit Leg Wellington, Fondant Potato, Spinach, Wild Mushroom Cream	£16	Cod Loin (GF) Crushed Ratte Potatoes, Buttered Salsify, Swiss Chard, Mussel & Caper Cream	£17
Wild Mushroom Orzo Risotto (V) Heritage Beetroot, Goats Curd, Candied Walnuts	£13	Duo Of Gressingham Duck (GF) Seared Breast, Braised Duck Leg Hotpot, Kale, Confit Cherries, Jus	£22
Pork Belly (GF) Buttered Mash, Mixed Bean Cassoulet, Black Cabbage, Pistou Dressing	£16	Rump of Lamb (GF) Bacon & Brie Dauphinoise Potatoes, Green Beans, Rosemary & Red Wine	£18
Sea Bass Fillets Potato Gnocchi, Seared Scallop, Mustard Thermidor Sauce	£20		

Sides

Chunky Chips	£3
Skinny Fries	£3
Onion Rings	£3
Garlic Bread	£2
Garlic Bread With Cheese	£3
Corn on the Cob	£3.50
Sweet Potato Fries	£3.50
Mac n Cheese	£5.00
Garlic & Parmesan Tender Stem Broccoli	£3.50
Olives	£1.50
Bread Oil & Vinegar	£2.50
Sautéed Greens	£3.50
House Salad	£3
Roast Mushrooms	£3



Kid's Meals

£6.50

Fish Fingers & Fries
Mini Beef Burger & Fries
Scampi & Fries
Sausage & Mash
Cheesy Pasta

All Served with
Peas, Beans or Sweetcorn

Baked Camembert
to share

£12

Dipping Breads &
Caramelised Shallot Jam

PLEASE INFORM US OF ANY DIETARY REQUIREMENTS

DISHES THAT CONTAIN DEEP FRIED FOODS SUCH AS CHIPS & FRIES WILL HAVE HAD CONTACT WITH FLOUR BASED PRODUCTS SUCH AS BATTER