

SHARING

MARINATED OLIVES (v)	3.75
Garlic, chilli & rosemary	
FRESHLY BAKED BREAD (v)	3.00
Normandy butter	

CHARRED FLAT BREAD (v)(n)	5.50
Hummus, parsley, red onion & pine nuts	

KUMOMOTO, MALDON ROCK OR BLACKWATER WILD OYSTERS	14.00
Half dozen freshly shucked oysters of your choice, served with Tabasco & lemon	

SPICED WHITEBAIT	6.50
Lemon & garlic mayonnaise	

ASIAN PLATE	21.50
Crispy duck pancakes, tempura king prawns, chicken tikka skewers, Thai spiced fishcakes & chilli squid	

CHARGRILL, WOOD STONE & CLAY OVEN

AT THE HEART OF OUR MENU IS A CHARGRILL, WOOD STONE & CLAY OVEN WHERE OUR SEASONAL INGREDIENTS ARE SIMPLY PREPARED, RICH WITH FLAVOURS OF SMOKE & FIRE

STARTERS

FRENCH ONION SOUP	5.50
Gruyere cheese toast	
CHARGRILLED ASPARAGUS	7.50
Poached free range egg & hollandaise (v)	
SMOKED SALMON	9.00
Severn & Wye 12 hour smoked, lemon & sour dough toast	
CRISPY DUCK SALAD	8.75
Watercress, soy & sesame	
SALT BAKED BEETS	7.50
Buffalo ricotta cheese, watercress & toasted seeds	
THAI SPICED FISHCAKES	8.00
Atlantic wild halibut, tomato & lemongrass sauce	
CHILLI SQUID	8.00
Thai herbs & noodle salad	
KING PRAWN TEMPURA	9.00
Chilli & lime jam	
CARPACCIO	10.50
Seared beef fillet, beetroot, horseradish, watercress & Parmesan	
SCALLOPS THERMIDOR	11.00
Isle of Man scallops, baby spinach & lemon	
CHICKEN SKEWERS	7.75
Tikka spices & mint yoghurt	
CHICKEN LIVER PARFAIT	7.50
Pear & apple chutney, sour dough toast	
SMOKED HADDOCK	8.50
Colcannon, poached egg, wholegrain mustard sauce	

POULTRY

CHICKEN SCHNITZEL	15.00
Artisan cheese & pale ale fondue	
TANDOOR HALF CHICKEN	15.00
Rice & mint yoghurt	
CRISPY DUCK	15.50
Honey roast apples	

PORK

SLOW COOKED FREE RANGE PULLED PORK	11.75
Brioche bun, pickles & house cut chips	
HICKORY SMOKED BARBECUE ST. LOUIS CUT RIBS	
Barbecue sauce, house cut chips & slaw	
HALF RACK	11.25
FULL RACK	22.50

VEGETARIAN

BUTTERNUT SQUASH & GOATS CHEESE TART	11.50
Lemon & thyme butter sauce (v)	
MUSHROOM RISOTTO	8.25/11.95
Cheese wafer, truffle oil (v)	

(v) denotes other vegetarian dishes available on this menu

LUNCH & EARLY EVENING MENU

1 COURSE ~ £12 2 COURSE ~ £17
3 COURSE ~ £22
Everyday 12noon ~ 6pm
(see separate menu)

SUNDAY ROAST

£28 FOR TWO TO SHARE
Available Sundays
(see separate menu)

STEAK & LOBSTER

FOR TWO TO SHARE £27.50 PER PERSON

RUMP STEAK, AGED 28 DAYS (350g) & WHOLE NATIVE LOBSTER (680g)

Served with house cut chips, hollandaise & peppercorn sauce

OUR BEEF

• WE GO TO GREAT LENGTHS TO BRING YOU TRULY AMAZING BEEF •
DRY AGED • HAND CUT STEAKS • AGED IN HOUSE
LIMOUSIN • HEREFORD • ABERDEEN ANGUS
SOURCED FROM THE BRITISH ISLES • OUR BEEF • OUR BUTCHER

STEAKS AGED 28 DAYS

FLAT IRON (225g)	15.25	FILLET (225g)	27.25
Served Medium			
RUMP (225g)	18.25	FILLET (170g)	21.25
Hash brown, peppercorn sauce			
RIBEYE (225g)	21.25	STEAK DIANE (225g)	17.50
Served Medium			
SIRLOIN (225g)	22.25	Fillet steak, mushroom sauce	

STEAKS DRY AGED 35 DAYS

COTE DE BOEUF (395g)	28.50	T-BONE (450g)	29.95
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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.

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.

RIBEYE (300g/500g)	29.00/39.00	SIRLOIN (300g/500g)	29.00/39.00
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ALL OUR STEAKS ARE SERVED WITH HOUSE CUT CHIPS & A CHOICE OF SAUCE OR BUTTER
SAUCES: Peppercorn, Diane, Béarnaise BUTTERS: Blue cheese, garlic & parsley

THE BUTCHER'S CUTS

CHATEAUBRIAND (450g)	57.00	TOMAHAWK (800g)	57.00
Served with house cut chips, choice of sauce or butter, creamed spinach, roast tomato & mushrooms		Slow cooked 6 hours, finished over charcoal, served medium with house cut chips & Béarnaise	

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

FILLET STEAK SANDWICH	14.25	CHEESEBURGER	13.25
Sourdough bread, caramelised onions, house cut chips & Béarnaise		Hand pressed daily, pickles, brioche bun & house cut chips	

LAMB

MARINATED LAMB SKEWERS	19.00
Rice & mint yoghurt	
NAVARIN OF LAMB	17.50
Carrots, turnips, rosemary & mash	
TANDOOR LAMB CUTLETS	23.00
Rice & spiced tomato sauce (n)	

FISH & SHELLFISH

NATIVE LOBSTER	27.50/42.00
House cut chips & hollandaise sauce	
TUNA AU POIVRE	19.75
Line caught sashimi grade tuna, house cut chips & Béarnaise sauce	
FISH PIE	16.00
Atlantic wild halibut, salmon smoked haddock	
TANDOOR MONKFISH	19.95
Rice & spiced tomato sauce (n)	
SEA BASS	18.75
Tikka spices or simply grilled	
SMOKED HADDOCK RISOTTO	8.25/12.95
Leeks & poached free range egg	
FISH & CHIPS	14.95
Mushy peas, lemon & tartare sauce	
SALMON FISHCAKES	14.95
Spinach, lemon & dill butter sauce	
TANDOOR WILD RED PRAWNS	22.00
Rice, mint yoghurt & lemon	
SKILLET ROAST MUSSELS & CHIPS	12.00
White wine, garlic & parsley	

SALADS

CHARGRILLED CHICKEN CAESAR	10.50
Gem lettuce, crispy bacon, croutons & Parmesan	
HAND PICKED CRAB & AVOCADO	14.50
Gem lettuce, brown crab mayonnaise	
BAKED SOMERSET GOATS CHEESE	11.25
Beetroot, watercress & toasted hazelnuts (v)(n)	
GRILLED ARCTIC SALMON SUPERFOOD	14.25
Quinoa, broccoli, rocket, baby spinach, beetroot & toasted seeds	

SIDES

ONION RINGS (v)	3.25
HOUSE CUT CHIPS (v)	3.75
MASH (v)	3.75
CHARRED SWEET POTATOES (v)	3.75
Lemongrass crème fraiche	
ROAST HERITAGE CARROTS (v)	4.25
Tahini yoghurt	
PAK CHOI (v)	4.00
Ginger & spring onion	
ROAST FIELD MUSHROOMS (v)	4.00
Garlic & parsley	
CREAMED SPINACH (v)	4.00
CHARGRILLED BROCCOLI (v)	4.00
Chilli & garlic	
HOUSE SLAW (v)	3.75
HOUSE SALAD (v)	4.25