

STARTERS

MARINATED OLIVES (v) Garlic, chilli & rosemary	3.75	FRESHLY BAKED BREAD (v) Normandy butter	3.00	CHICKEN SKEWERS Tikka spices & mint yoghurt	7.75	SMOKED SALMON Severn & Wye 12 hour smoked, lemon & sour dough toast	9.00
SALT BAKED BEETS Buffalo ricotta cheese, watercress & toasted seeds	7.50	FRENCH ONION SOUP Gruyere cheese toast	5.50	CRISPY DUCK SALAD Watercress, soy & sesame	8.75	CARPACCIO Seared beef fillet, beetroot, horseradish, watercress & Parmesan	10.50
		CHILLI SQUID Thai herbs & noodle salad	8.00	KING PRAWN TEMPURA Chilli & lime jam	9.00		

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.

POULTRY

CHICKEN SCHNITZEL Artisan cheese & pale ale fondue	15.00
CHARGRILLED CHICKEN CAESAR SALAD Gem lettuce, crispy bacon, croutons & Parmesan	10.50
CRISPY DUCK Honey roast apples	15.50

LAMB

MARINATED LAMB SKEWERS Rice & mint yoghurt	19.00
NAVARIN OF LAMB Carrots, turnips, rosemary & mash	17.50

PORK

SLOW COOKED FREE RANGE PULLED PORK Brioche bun, pickles & house cut chips	11.75
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 Lemon & thyme butter sauce (v)	11.50
MUSHROOM RISOTTO Cheese wafer, truffle oil (v)	8.25/11.95

(v) denotes other vegetarian dishes available on this 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

RIBEYE STEAK (225G) 21.25

SIRLOIN STEAK (225G) 22.25

STEAK DIANE (225G) 17.50

Fillet steak, mushroom sauce

Served Medium

• ALL SERVED WITH HOUSE CUT CHIPS AND A CHOICE OF SAUCE OR BUTTER •

SAUCES: Peppercorn, Diane, Béarnaise.

BUTTERS: Blue cheese, garlic & parsley

CHEESEBURGER 13.25

Hand pressed daily, pickles, brioche bun & house cut chips

FISH & SHELLFISH

SEA BASS Tikka spices or simply grilled	18.75
SALMON FISHCAKES Spinach, lemon & dill butter sauce	14.95
TUNA AU POIVRE Line caught sashimi grade tuna, house cut chips & Béarnaise sauce	19.75
SMOKED HADDOCK RISOTTO Leeks & poached free range egg	8.25/12.95
NATIVE LOBSTER House cut chips & hollandaise sauce	27.50/42.00
FISH PIE Atlantic wild halibut, salmon smoked haddock	16.00

SIDES

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

Meat weights are un-cooked. (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 for parties of 6 or more