

SHARING BOARDS

CHARCUTERIE£10 / £16

Ham terrine, salami, chorizo, Serrano ham, piccalilli, sourdough bread

G Sd Mu

OAK SMOAKED SCOTTISH SALMON£10 / £16

Capers, parsley, pickled shallots, lemon, sourdough bread

F G Sd

CRISPY HALLOUMI£8 / £14

Baby gem, vegetable crudites, hummus, chilli jam, sourdough bread

V D Sd Gr

TO START

HAM HOCK SCOTCH EGG£8

Warm piccalilli

E G Mu Sd

WILD MUSHROOM ARANCINI£8

Chive mayonnaise

V G D Sd E

CELERY HEART & FENNEL SALAD£8

Pear, toasted walnuts, blue cheese

V D N Sd

TWICE BAKED DOUBLE GLOUCESTER SOUFFLÉ£9

White wine & chive saue, truffle oil

V E G D Sd

SMOKED HAM HOCK, CHICKEN, BLACK

PUDDING TERRINE£9

English mustard, sourdough toast

G Sd Mu

SALMON TARTARE£10

Sweet potato crisps, burnt lime, chilli, wasabi mayonnaise

F E

LUNCH & DINNER
£10 A LA CARTE MAINS

THE JOSPER CHARCOAL GRILL

Our Josper Grill enables us to cook over real coals. The closed Josper reaches exceptionally high temperatures sealing in flavour, whilst adding a delicious smoky charred taste

STEAK

Our 28 day dry aged prime cuts of beef are carefully sourced from our artisan suppliers. All our steaks are served with chips, wild rocket and smoked tomatoes

RUMP 10oz/283g £22

RIB-EYE 10oz/283g £28

SIRLOIN 10oz/283g £26

FILLET 8oz/226g £35

CHATEAUBRIAND

Served with chips, smoked tomatoes, wild rocket and two of our steak sauces

FOR TWO TO SHARE £70
18oz/510g

GRILLED CALF'S LIVER
& BACON

£10

Creamy mash, buttered spinach, melted onions, sage jus

D Sd

SPATCHCOCK
CHICKEN

£10

Wild rocket, burnt lemon, smoked tomato, chips, chimichurri

D Sd

GRILLED SCOTTISH
SALMON

£10

Wild rocket, burnt lemon, smoked tomato, chips, béarnaise sauce

F D E Sd

GRILLED HALLOUMI
BURGER

£10

Wild Rocket, flat mushroom, smoked tomato, hummus, chips, chilli jam

V G Gr D E Sd

SAUCES £3.00

Béarnaise D E Sd V / Peppercorn D Sd
Garlic parsley butter D Gr Sd V
Chimichurri dressing Gr Sd V Vg

EXTRAS

Fried egg £1.50
Grilled bacon £4.50
Grilled halloumi £4.50

SIDES

All £4.50

Chips V

Onion rings with garlic aioli D E G Gr V

Parmesan & truffle chips D

Tenderstem Broccoli with toasted pine nuts Vg N

Mashed potatoes D V

Rocket & Parmesan salad D

Green beans with chilli & sesame Se V Vg

Thyme roasted Chantenay carrots D V

FISH

BATTERED CORNISH HADDOCK£10

Chips, crushed peas, burnt lemon, tartare sauce

F G Sd E

PAN FREID HAKE£10

Octopus, butter beans, braised fennel, potato, chorizo, garlic aioli

F Mo E D Gr

FILLET OF SEA BASS£10

Steamed mussels, courgettes, tomatoes, samphire, seaweed, saffron sauce

F Sd Mo D

MEAT

ROAST PORK BELLY£10

Crackling, mashed potatoes, tenderstem broccoli, prunes, Bramley apple

D Sd

SLOW COOKED BEEF CHEEKS£10

Creamy mash, roast vegetables, red wine & thyme sauce

D Sd

ROAST LAMB RUMP£22

Hispi cabbage, celeriac purée, salsify, king oyster mushroom, jus

Sd D E G

VEGETARIAN

SWEET POTATO TIKKA MASALA£10

Basmati rice, cucumber yoghurt, toasted almonds, poppadum

V G D Gr N Can be made VEGAN

BAKED CAULIFLOWER IN SPICED COCONUT MILK£10

Black beans, coconut flakes, flatbread

V G D Can be made VEGAN

ALLERGEN KEY

C Crustaceans Ce Celery D Dairy E Eggs F Fish G Gluten

Gr Garlic L Lupin N Nuts Mo Molluscs Mu Mustard

P Peanuts S Soya Sd Sulphur Dioxide Se Sesame Seeds

V Vegetarian Vg Vegan

A 10% discretionary service charge will be added to your bill

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