

À LA CARTE MENU

STARTERS & SMALL PLATES

WATERMELON & FETA SALAD	£10	CHEESE & CHORIZO CROQUETTE	£11
Pumpkin seeds, whipped feta, lemon dressing (E, G, GFA, M, SU)		Saffron aioli, basil pesto (E, G, M, N, S, SU, MU)	
GARLIC KING PRAWNS	£11	HONEY & GIN CURED SALMON	£12
Cucumber, spring onion salad, sweet chilli dressing (C, M, SU)		Cucumber pearls, pickled shallots, dill emulsion (F, SU)	
CHICKEN & SMOKED HAM HOCK TERRINE	£12	SOUP OF THE MOMENT (VE)(GF)	£9
Piccalilli, caper berries, toasted rye bread (G, SU, MU)		Freshly baked homemade bread	

SIGNATURE STEAKS & GRILL

Steaks served with triple cooked chips, flat cap mushrooms, roasted vine tomatoes & watercress.

Add one of our signature sauces for £4

*Bearnaise Sauce (E,C,M) Peppercorn Sauce (M) Diane Sauce (M)
Roasted Garlic & Herb Butter (M) Chimichurri Butter (M,S,U)*

RIBEYE 10oz	£33.50	FILLET OF SEABASS	£20
The ultimate luxury, marbled perfection, best served medium (G, GFA)		Wilted spinach, samphire, saffron potatoes, lemon butter sauce (F, M)	
FILET MIGNON 8oz	£36.50	HERB CRUSTED 3 BONE LAMB RACK	£33
Premium cooked beef, to your liking (G, GFA)		Dauphinoise potatoes, peppered cream leeks, red wine and mint jus (E, G, GFA, M, S, SU)	
BONE-IN PRIME NY STRIP 14oz	£34.50	DUCK BREAST	£25
Finished with charred rosemary and Maldon sea salt (G, GFA)		Potato and celeriac rosti, green beans, port and cherry jus (E, M, SU, S)	
TERIYAKI SALMON	£20		
Pak choi, Asian noodle broth (E, F, S, SU, SS)			

BURGERS

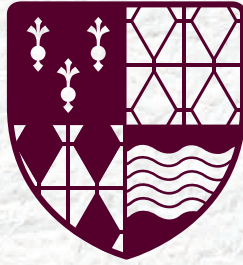
THE CONNOISSEUR'S CHOICE	£20	PLANT BASED BEAN & BEET BURGER	£20
Hand-formed steak burger, tangy burger relish, gherkin, brioche bun, house fries (E, G, GFA, M MU)		Sticky tomato jam, gem lettuce, beef tomato, pretzel bun, summer slaw, house fries (VE, G, S, SU)	

AVAILABLE FROM 12 PM UNTIL 9 PM

Key: GFA/VE Are dishes that can be adapted to suit dietary needs.

Please Note: Our kitchen does operate with all allergens listed below, we cannot guarantee that all products will be allergen free. Please speak to a member of the team.

CE-Celery, G-Cereal/Gluten, CR Crustaceans, E-Egg, F-Fish, Lup-Lupin, M-Milk, MO-Molluscs, MU-Mustard, N-Nuts, PN-Peanuts SS-Sesame Seeds, S-Soy, SU-Sulphur Dioxide



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SHARING PLATTERS

During peak times, may require additional preparation time

CHATEAUBRIAND 500g

£65

A dry-aged Chateaubriand served with two sides and two sauces of your choice
(G, GFA, M, E, SU)

TOMAHAWK STEAK SHARING PLATTER 900g

£70

A show-stopping dry-aged Tomahawk Steak served with two sides and two sauces of your choice
(G, GFA, M, E, SU)

SIDES & EXTRAS

SEA SALT FRIES

(G, GFA, M)

£5

ADD TRUFFLE & PARMESAN £2

CREAMED SPINACH

(M)

£5

WHOLEGRAIN MUSTARD MASH

(E, M, MU)

£5

GARLIC & HERB MUSHROOMS

(M)

£5

SPRING GREENS

£5

TRIPLE COOKED CHIPS

£5

Thick cut chips cooked 3 times for extra crunch
(G, GFA, M)

ADD TRUFFLE & PARMESAN £2

HALLOUMI FRIES

£5

Sweet chilli dip
(M)

DESSERTS

LEMON CURD CHEESECAKE

Fresh raspberries
(E, G, M, GFA)

£9

VEGAN CHOCOLATE CARAMEL BROWNIE

(G, N, M, GFA)

£9

BAKED ALASKA

Sponge cake, vanilla bean ice cream, fluffy meringue
(E, G, M, SU, GFA)

£9

CHOCOLATE FONDANT

Bourbon toffee sauce, clotted cream
(E, M, SU, GF)

£9

TRIO OF ICE CREAM OR SORBET

£9

Chocolate, honeycomb pieces
(E, M, S, GFA)

A SELECTION OF LOCALLY SOURCED CHEESE

£10

Crackers, chutney, grapes
(M, GFA)

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