

Nibbles

Bread + Oil	£3
Olives	£3

Starters

Soup of the day (V)	£6
Pan fried prawn & cherry tomato skewers	£8
Grilled mackerel fillet, baby gem heart, sweet and sour rhubarb with a pink radish remoulade	£9
Chicken liver paté, caramelised onion marmalade with crostini	£7
Salt baked beetroot, pickled baby beets, blue cheese mousse, focaccia tuile, sage and hazelnut crumb	£7
Ham hock terrine, piccalilli and rustic crutons	£8
Baked Camembert for two, apple & cider chutney, warm french baguette and fresh walnuts	£12

Mains

Fillet of Halibut served with hasselback potatoes, spinach and greek style beans	£22
Monkfish & Parma ham wellington, celeriac puree, green beans, olives, sun blushed tomato and basil pesto	£22
Roasted rack of lamb, fondant potato, creamed leek & spinach, port wine sauce	£24
Pan roasted chicken breast, potato gratin, rainbow chard in a chicken & leek sauce	£18
Persian style lentils, grilled aubergine, black olives with a roasted red pepper and tomato puree	£16
Vegan cheddar cheese burger with wild mushroom, green lentil, sun blushed tomato, chilli sauce and a winter salad on the side (V,Vg)	£14
16oz Chateaubraiant served medium rare with dauphinoise potatoes, seasonal vegetables, red wine sauce (for two)	£56

Steaks

8oz Flat Iron £18

8oz Sirloin £24

8oz Rib Eye £24

12-14oz Rib Eye on the bone £26

All of our steaks are Himalayan salt dry aged for 35 days, marinated in smoked rapeseed oil and fresh thyme.

The steaks are all sous vide and then finished off on our flame grill for that extra flavor.

Served with triple cooked chips, sautéed chestnut mushrooms and a rocket & fennel salad

Add a choice of sauce

Peppercorn / Red Wine / Blue Cheese / Horseradish Cream	£3
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Sides

Triple Cooked Chips / Shoestring Fries / Seasonal Vegetables / Green Salad / Rocket & Parmesan Salad	£3
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If you suffer from a food allergy or intolerance and would like to know more about the ingredients we use please ask a member of the team before placing your order.