



# SHARING BOARDS

CHARCUTERIE £10/£16

Ham terrine, salami, chorizo, Serrano ham, piccalilli, sourdough bread G Sd Mu

OAK SMOAKED SCOTTISH SALMON Capers, parsley, pickled shallots, lemon, sourdough bread F G Sd

CRISPY HALLOUMI f.8/f.14Baby gem, vegetable crudites, hummus, chilli jam, sourdough bread V D Sd Gr

### TO START

HAM HOCK SCOTCH EGG. Warm piccalilli E G Mu Sd WILD MUSHROOM ARANCINI...

Chive mayonnaise

VGDSdE

#### **CELERY HEART & FENNEL SALAD**

Pear, toasted walnuts, blue cheese V D N Sd

#### TWICE BAKED DOUBLE GLOUCESTER SOUFFLÉ £9

White wine & chive saue, truffle oil VEGDSd

#### SMOKED HAM HOCK, CHICKEN, BLACK

PUDDING TERRINE.

English mustard, sourdough toast

G Sd Mu

#### SALMON TARTARE

Sweet potato crisps, burnt lime, chilli, wasabi mayonnaise



FE

# 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 80z/226g £35

SAUCES £3.00

Garlic parsley butter D Gr Sd V

Chimichurri dressing Gr Sd V Vg

# 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 SPATCHCOCK & BACON CHICKEN £10 £10 Creamy mash, buttered spinach, melted onions, sage jus D Sd

SALMON £10 Wild rocket, burnt lemon, smoked tomato, chips. béarnaise sauce

**GRILLED SCOTTISH** 

BURGER £10 Wild Rocket, flat mushroom. smoked tomato, hummus, chips, chilli jam

**GRILLED HALLOUMI** 

V G Gr D E Sd

EXTRAS



## **SIDES**

£9

£10

Chips V

Parmesan & truffle chips D

Onion rings with garlic aioli DEGGrV

Tenderstem Broccoli with toasted pine nuts Vg N Mashed potatoes DV





## All £4.50 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 FRIED 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 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

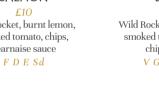
BAKED CAULIFLOWER IN SPICED COCONUT MILK Black beans, coconut flakes, flatbread V G D Can be made VEGAN

#### 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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Wild rocket, burnt lemon. smoked tomato, chips, chimichurri D Sd

Béarnaise D E Sd V / Peppercorn D Sd

