



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

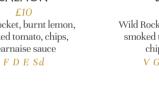
BAKED CAULIFLOWER IN SPICED COCONUT MILK Black beans, coconut flakes, flatbread V G D Can be made VEGAN

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

