

## STARTERS

**KUMOMOTO, MALDON ROCK OR BLACKWATER WILD OYSTERS** 14.75  
Half dozen freshly shucked oysters, Tabasco or Bloody Mary

**CERIGNOLA OLIVES (v)** 4.25  
Giant Apulian green olives

**CHARGRILLED ASPARAGUS (v)** 8.00  
Poached duck egg & truffle butter sauce

**ISLE OF MAN SCALLOPS** 11.75  
Thermidor sauce

**TEMPURA** 9.75  
King prawns, padron pepper & chilli jam

**SALT BAKED BEETS** 8.00  
Buffalo ricotta cheese & toasted seeds

## CHARGRILL, WOOD STONE & CLAY OVEN

AT THE HEART OF OUR MENU IS A CHARGRILL, WOOD STONE & CLAY OVEN WHERE OUR SEASONAL INGREDIENTS ARE SIMPLY PREPARED, RICH WITH FLAVOURS OF SMOKE & FIRE

### VEGETARIAN

**MUSHROOM RISOTTO (v)** 8.75/12.75  
Cheese wafer & truffle oil

### POULTRY

**CRISPY DUCK** 16.50  
Honey roast apples

### LAMB

**NAVARIN OF LAMB** 20.25  
Carrots, turnips, rosemary & mash

**TANDOOR LAMB CUTLETS (n)** 24.25  
Cardamom rice & spiced tomato sauce

### FISH & SHELLFISH

**HALF/WHOLE LOBSTER** 29.00/44.25  
Charred sweet potatoes & Hollandaise sauce

**TUNA AU POIVRE** 20.75  
Line caught sashimi grade tuna, charred sweet potatoes & Béarnaise sauce

**SEA BASS** 19.75  
Tikka spices or simply grilled

**SMOKED HADDOCK RISOTTO** 9.50/14.00  
Leeks & poached duck egg

**TANDOOR WILD RED PRAWNS** 23.25  
Cardamom rice, mint yoghurt & lemon

### SALADS

**GRILLED ARCTIC SALMON SUPERFOOD** 15.00  
Quinoa tabbouleh, beetroot, quail's egg & toasted seeds

### STEAK & LOBSTER

FOR TWO TO SHARE  
£28.75 PER PERSON

**RUMP STEAK, AGED 28 DAYS (350g) & WHOLE LOBSTER (680g)**

*Served medium with charred sweet potatoes, Hollandaise & peppercorn sauce*

### OUR GRILL

• WE GO TO GREAT LENGTHS TO BRING YOU TRULY AMAZING BEEF •

*Sourced From The British Isles • Our Beef • Limousin • Hereford • Aberdeen Angus  
Our Butcher • Hand Cut Steaks • Dry Aged In House*

#### STEAKS AGED 28 DAYS

|   |       |                      |       |
|---|-------|----------------------|-------|
| <b>FLAT IRON (225g)</b>   | 16.75 | <b>RIBEYE (225g)</b> | 20.75 |
| <i>Served Medium with house cut chips &amp; a choice of sauce or butter</i> |       |                      |       |
| <b>SIRLOIN (225g)</b>   | 21.75 |                      |       |
| <b>RUMP (225g)</b>  | 17.75 | <b>FILLET (225g)</b> | 26.75 |

#### STEAKS DRY AGED 35 DAYS

|                             |       |                      |       |
|-----------------------------|-------|----------------------|-------|
| <b>COTE DE BOEUF (395g)</b> | 30.00 | <b>T-BONE (450g)</b> | 31.50 |
|-----------------------------|-------|----------------------|-------|

#### RANGERS VALLEY

*Finished for 270 days on a corn diet.  
Raised in New England, Australia.  
Pure bred 100% Angus with a +3  
Marble Score.*

|                           |             |
|---------------------------|-------------|
| <b>RIBEYE (300g/500g)</b> | 31.00/41.00 |
|---------------------------|-------------|

#### USDA BEEF

*Finished for 150 days on a corn diet.  
Raised in Kansas USA, Creekstone  
farm beef is hand selected "Prime"  
100% Black Angus beef.*

|                            |             |
|----------------------------|-------------|
| <b>SIRLOIN (300g/500g)</b> | 31.00/41.00 |
|----------------------------|-------------|

#### SAUCES & BUTTERS

|  |      |
|--|------|
| Peppercorn, Diane or Béarnaise sauce, truffle or garlic & parsley butter | 1.00 |
|--|------|

#### TOPPINGS

|                            |       |                           |      |
|----------------------------|-------|---------------------------|------|
| <b>HALF LOBSTER</b>        | 18.50 | <b>FRIED DUCK EGG (v)</b> | 2.25 |
| <b>WILD RED KING PRAWN</b> | 10.50 | <b>MALBEC ONIONS (v)</b>  | 5.25 |

### THE BUTCHER'S CUTS

|   |       |                        |       |
|---|-------|------------------------|-------|
| <b>CHATEAUBRIAND (450g)</b>   | 59.75 | <b>TOMAHAWK (800g)</b> | 59.75 |
| <i>Served with charred sweet potatoes, Béarnaise sauce, creamed spinach, roast tomato &amp; mushrooms</i>           |       |                        |       |
| <i>Slow cooked 6 hours, finished over charcoal, served medium with charred sweet potatoes &amp; Béarnaise sauce</i> |       |                        |       |

*Big & generous, these cuts are great for two to share.*

### SIDES

**MASH (v)** 4.00

**CHARRED SWEET POTATOES (v)** 4.25  
Lemongrass creme fraiche

**ROASTED HERITAGE CARROTS (v)** 4.50  
Honey & thyme

**CREAMED SPINACH (v)** 4.50

**CHARGRILLED BROCCOLI (v)** 4.25  
Chilli & garlic

**CARDAMOM RICE (v)** 4.00

**HOUSE SLAW (v)** 4.00

**HOUSE SALAD (v)** 4.50

### PUDDINGS

**PASSION FRUIT CRÈME BRÛLÉE (v)** 7.25  
Fresh passion fruit

**CHOCOLATE & HAZELNUT TRUFFLES (v)(n)** 3.50

**SELECTION OF HOMEMADE ICE CREAMS (v)(n)** 5.50  
Vanilla, chocolate, salted caramel, blood orange sorbet & raspberry sorbet

### SUNDAY ROAST

£30.00 FOR TWO TO SHARE

Enjoy a Sunday roast sharing board with your choice of meat & all the trimmings.

Available Sundays  
(see separate menu)

### LUNCH & EARLY EVENING MENU

1 COURSE ~ £12.75  
2 COURSE ~ £17.75  
3 COURSE ~ £22.75

Everyday 12noon ~ 6pm  
(see separate menu)

*Not available November 23rd -  
December 31st. Ask your server  
for our festive lunch menu.*

Meat weights are uncooked. (v) denotes vegetarian dishes. (n) contains nuts or traces of nuts. Due to the presence of nuts in our restaurants, there is a possibility that nut traces may be found in any of our items. Many recognised allergens are handled in our kitchens. If you have any concerns, don't hesitate to talk to a member of our trained team, who will be pleased to provide you with more detailed information. All prices are in £ and inclusive of VAT. There is a discretionary 10% service charge for parties of 6 or more.