

STARTERS

CERIGNOLA OLIVES (v)	4.25
Giant Apulian green olives	
CHARGRILLED ASPARAGUS (v)	8.00
Poached duck egg & truffle butter sauce	

ISLE OF MAN SCALLOPS (n)	11.75
Chorizo, romesco sauce & tenderstem broccoli	

TEMPURA	9.75
King prawns, courgette flower & chilli jam	

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

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

SPRING VEGETABLE RISOTTO (v)	8.75/12.75
Goat's cheese, basil & lemon	

LAMB

MARINATED LAMB SKEWER	20.00
Cardamom rice & mint yoghurt	
TANDOOR LAMB CUTLETS (n)	24.25
Cardamom rice & spiced tomato sauce	
BEEF BOURGUIGNON	19.50
Button mushrooms, onions & smoked bacon	

FISH & SHELLFISH

HALF/WHOLE LOBSTER	29.00/44.25
New season potatoes & Hollandaise sauce	
TUNA AU POIVRE	20.75
Line caught sashimi grade tuna, new season potatoes & Béarnaise sauce	
SEA BASS	19.75
Tikka spices or simply grilled	
SMOKED HADDOCK RISOTTO	9.50/14.00
Leeks & poached duck egg	

SALADS

CHARGRILLED 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 new season potatoes & Hollandaise

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

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

STEAKS DRY AGED 35 DAYS

COTE DE BOEUF (395g)	30.00	T-BONE (450g)	31.50
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RANGERS VALLEY

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

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.*

RIBEYE (300g/500g)	31.00/41.00	SIRLOIN (300g/500g)	31.00/41.00
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SAUCES & BUTTERS

Béarnaise sauce, truffle or garlic & parsley butter 1.00

TOPPINGS

HALF LOBSTER	18.50	FRIED DUCK EGG (v)	2.25
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THE BUTCHER'S CUTS

CHATEAUBRIAND (450g)	59.75	TOMAHAWK (800g)	59.75
Served with new season potatoes, Béarnaise sauce, buttered spinach, roast tomato & mushrooms		Slow cooked 6 hours, finished over charcoal, served medium with new season potatoes & Béarnaise sauce	

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

SIDES

NEW SEASON POTATOES (v)	4.50
Butter & mint	
MASH (v)	4.00
Heritage Carrots Pancetta, peas & mint	
BUTTERED SPINACH (v)	5.00
CHOPPED SEASONAL GREENS (v)	4.75
CARDAMOM RICE (v)	4.00
SEASONAL SLAW (v)	4.00
HOUSE SALAD (v)	4.50

PUDDINGS

MASCARPONE CRÈME BRÛLÉE (v)	7.25
Raspberry sorbet	
CHOCOLATE & HAZELNUT TRUFFLES (v)(n)	3.50
SELECTION OF HOMEMADE ICE CREAMS (v)(n)	5.50
Vanilla, chocolate, passion fruit, salted caramel & raspberry sorbet	

SUNDAY ROAST

AVAILABLE SUNDAYS

Slow roast rump of beef, slow
roast leg of lamb or whole herb
roast chicken, served with all
the trimmings

(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)

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.