

# the restaurant

bar + grill

## GLUTEN FREE

### Cold Counter

<b>Cerignola Olives (v)</b>	4.25
Giant Apulian green olives	
<b>Salt Baked Beets</b>	8.00
Buffalo ricotta cheese, watercress, toasted seeds	
<b>Kumomoto, Blackwater Wild or Maldon Oysters</b>	Each 2.75
Tabasco or Bloody Mary	

### Hot Plates

<b>Charcoal Grilled Asparagus (v)</b>	8.00
Poached duck egg, truffle butter sauce	
<b>Mushroom Risotto (v)</b>	8.75/12.75
Cheese wafer, truffle oil	
<b>Smoked Haddock Risotto</b>	9.50/14.00
Leeks, poached duck egg	
<b>Tempura</b>	9.75
King prawns, padron pepper, chilli jam	
<b>Isle of Man Scallops</b>	11.75
Thermidor sauce	

### Salads

<b>Charcoal Grilled Arctic Salmon Superfood</b>	15.00
Quinoa tabbouleh, beetroot, quail's egg, toasted seeds	

### Tandoor Oven & Charcoal Grill

<b>Tuna Au Poivre</b>	20.75
Line caught sashimi grade tuna, house cut chips, Béarnaise sauce	
<b>Tandoor Lamb Cutlets (n)</b>	24.25
Cardamom rice, spiced tomato sauce	
<b>Navarin of Lamb</b>	20.25
Carrots, turnips, rosemary, mash	
<b>Tandoor Wild Red Prawns</b>	23.25
Cardamom rice, mint yoghurt, lemon	
<b>Half/Whole Lobster</b>	29.00/44.25
House cut chips, Hollandaise sauce	
<b>Sea Bass</b>	19.75
Tikka spices or simply grilled	

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# the restaurant

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## Oven

**Crispy Duck** 16.50  
Honey roast apples

## Charcoal Grill

### STEAKS AGED 28 DAYS

#### Aberdeen Angus | British Isles

Native grass fed

Flat Iron (225g) <i>Served Medium</i>	16.75	Ribeye (225g)	20.75
House cut chips & a choice of sauce or butter		Sirloin (225g)	21.75
Rump (225g)	17.75	Fillet (225g)	26.75

#### Premium Marble Reserve | Rangers Valley | Australia

Pure bred Angus 270 days corn fed

Ribeye (300g/500g) 31.00/41.00

#### USDA Prime | Creekstone Farms | Kansas | USA

Black Angus 150 days corn fed

Sirloin (300g/500g) 31.00/41.00

### STEAKS AGED 35 DAYS

#### Aberdeen Angus | British Isles

Native grass fed

Dry aged T-bone (450g) 31.50  
Dry aged Côte de boeuf (395g) 30.00

### STEAKS TO SHARE

#### Aberdeen Angus | British Isles

Native grass fed

Chateaubriand (450g) 59.75  
Tomahawk (800g) 59.75

### TOPPINGS

Half Lobster	18.50	Fried Duck Egg (v)	2.25
Wild Red King Prawn	10.50	Malbec Onions (v)	5.25

### SAUCES & BUTTERS ~ 1.00

Peppercorn | Diane | Béarnaise | Truffle butter | Garlic & parsley butter

### 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

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## Sides

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<b>Mash (v)</b>	4.00
<b>Charred Sweet Potatoes (v)</b> Lemongrass crème fraîche	4.25
<b>Roasted Heritage Carrots (v)</b> Honey, thyme	4.50
<b>Creamed Spinach (v)</b>	4.50
<b>Charcoal Grilled Broccoli (v)</b> Chilli, garlic	4.25
<b>Cardamom Rice (v)</b>	4.00
<b>House Slaw (v)</b>	4.00
<b>House Salad (v)</b>	4.50

## Desserts

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<b>Passion Fruit Crème Brûlée (v)</b> Fresh passion fruit	7.25
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## PETIT FOUR

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<b>Chocolate &amp; Hazelnut Truffles (v) (n)</b>	3.50
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## ICE CREAM & SORBET

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All our ice creams & sorbets are made in-house (v) (n)

<b>Vanilla   Chocolate   Salted Caramel</b>	5.50
<b>Blood Orange Sorbet   Raspberry Sorbet</b>	5.50

Mcr Gluten Free AW

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