
Appetisers

Giant Apulian Cerignola olives £4.75

Freshly baked sourdough bread
& butter £4.75

Asian platter £28.25

*Crispy duck pancakes, tempura king prawns,
chicken tikka skewers, fried chilli squid,
baby back ribs with sesame, dipping sauces*

Sweet potato & chorizo croquettes £8.50

Hummus, fried garlic & chilli,
pitta bread £7.25

Starters

San Daniele ham, buffalo ricotta,
honey, pistachio nuts £10.75

Argyll smoked Scottish salmon £10.50

Prawn cocktail £10.75

Grilled asparagus, romesco, balsamic,
almonds £8.95

Isle of Man scallops thermidor £12.95

Tempura king prawns, chilli jam, lime £10.75

Crispy duck spring rolls £9.50

Chicken skewers, tikka spices £9.50

Roast red pepper soup with salsa £6.95

Beetroot salad with ajo blanco, almonds,
dill vinaigrette £8.50

Baby back ribs, sesame, soy, lime £10.50

Fried chilli squid, Thai herbs, noodle salad £9.50

Steamed mussels, marinière
or Thai spiced £9.50

Oysters

Six Maldon rock oysters £16.50

*Served with grapefruit ginger soy
or with shallot vinegar, Tabasco,
lemon*

Ceviche, Sashimi, Tataki

Tuna tataki, grapefruit ginger soy £10.50

Sea bass & avocado ceviche £9.50

Yellowfin tuna sashimi, wasabi,
pickled ginger £12.00

Tartare

Yellowfin tuna tartare, avocado,
soy wasabi dressing £11.00

Fillet steak tartare, toast, horseradish,
free range egg yolk £11.25

Salads

Superfood with Loch Duart
salmon £11.50/£16.00

Lebanese Fattoush with halloumi
£9.25/£13.75

Chicken Caesar £9.25/£13.75

Isle of Man crab & avocado with
mayonnaise £13.50/£18.50

Taste of Italy

Linguine with king prawns £16.95

Spaghetti carbonara £13.75

Crab ravioli, chilli, basil £16.95

Risotto with asparagus, broad beans,
peas £14.50

Linguine with lobster £27.50

Veal chop Milanese or simply
grilled £27.95

From the Land

Bar & grill burger, Angus beef or halloumi,
brioche bun, chips £15.50/£13.95

Skewered chicken souvlaki, pitta, tzatziki £18.50

Mayfield Swiss cheese & spinach tart,
poached egg, truffle butter £15.00

Butter chicken or vegetable curry,
makhani sauce, rice £14.50

Slow roast crispy duck, wok fried greens,
sesame £18.75

From the Sea

Tuna au poivre, Béarnaise, chips £22.50

Black cod, miso, pickled onions, rice £29.25

Fish & chips, mushy peas, tartare sauce £16.75

Salmon fishcakes, spinach, dill
butter sauce £16.00

Sea bass, tikka spices or simply grilled £21.25

Loch Duart salmon, teriyaki sauce,
rice £20.25

Fine Steaks

Canada, Spring Creek Ranch, grain fed Angus

Rump (250g) £25.00

Sirloin (300/500g) £37.50/£62.50

Ribeye (300/500g) £39.00/£65.00

British Isles, grass fed Aberdeen Angus & Hereford

Sirloin (225g) £22.50

Ribeye (225g) £23.95

Fillet (225g) £29.75

Native British breeds, ideal for sharing,
served with chips

Bone in prime rib, dry aged 35 days (800g) £65.25

T-Bone, dry aged 35 days (800g) £65.25

Sauces: *Béarnaise, Chimichurri, Blue Cheese,
Red Wine or Green Peppercorn*

Fillet (170g), hash brown, peppercorn sauce £26.00

Fillet steak Diane (225g) £21.75

Chateaubriand (450g), served with roast
tomato & mushrooms £65.25

Sides

Crushed new potatoes £4.75

Buttered spinach £4.75

Chips £4.25

Peperonata £5.00

Tenderstem broccoli, chilli, garlic £5.00

Truffle & Parmesan chips £4.75

Mashed potatoes £4.75

Pak choi, ginger, spring onion £4.75

House salad £4.75

New season dishes

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request. Country of Origins are correct at the time of publication and subject to availability. Any changes to our menu will be advised by your server. A discretionary service charge will be added to your bill.