

Appetisers & Starters

Giant Apulian Cerignola olives £4.75
San Daniele ham, buffalo ricotta, honey, pistachio nuts £10.75

Argyll smoked Scottish salmon £10.50
Prawn cocktail £10.75
Chicken skewers, tikka spices £9.50
Roast red pepper soup with salsa £6.95

Baby back ribs, sesame, soy, lime £10.50
Steamed mussels, marinière or Thai spiced £9.50

Oysters

Six Maldon rock oysters £16.50
Shallot vinegar, Tabasco, lemon

Ceviche, Sashimi, Tataki

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, horseradish, free range egg yolk £11.25

Salads

Superfood with Loch Duart salmon £11.50/£16.00

Chicken Caesar £9.25/£13.75

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

Taste of Italy

Penne with king prawns £16.95
Penne carbonara £13.75
Risotto with asparagus, broad beans, peas £14.50
Penne with lobster £27.50
Veal chop simply grilled £27.95

From the Land

Bar & grill naked burger, Angus beef or halloumi, crushed new potatoes £15.50/£13.95
Skewered chicken souvlaki, tzatziki £18.50
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, crushed new potatoes £22.50
Black cod, miso, pickled onions, rice £29.25
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
Fillet steak Diane (225g) £21.75

Native British breeds, ideal for sharing, served with crushed new potatoes

Bone in prime rib, dry aged 35 days (800g) £65.25
T-Bone, dry aged 35 days (800g) £65.25
Chateaubriand (450g), served with roast tomato & mushrooms £65.25

Sauces: *Béarnaise, Chimichurri or Red Wine*

Sides

Crushed new potatoes £4.75
Buttered spinach £4.75

Peperonata £5.00
Tenderstem broccoli, chilli, garlic £5.00
Mashed potatoes £4.75

Pak choi, ginger, spring onion £4.75
House salad £4.75

Desserts

Mascarpone crème brûlée, raspberry sorbet £7.95
Drunken pineapple, rum syrup, coconut sorbet £7.95
Pavlova with seasonal berries £7.95

Cheese

Quicke's Vintage Cheddar | Colston Bassett Stilton
Pear & apple chutney, red grapes, walnuts

Petit Four

Chocolate coated honeycomb £4.25

Ice Cream & Sorbet

Vanilla | Chocolate | Pistachio | Malteser
Blackberry ripple | Coconut sorbet
Mango & vanilla iced yoghurt
Raspberry sorbet, fresh berries £7.95
£6.25

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.