

01/ APÉRITIF

St-Germain Hugo Spritz Prosecco with St-Germain elderflower liqueur, mint & lime	10.75
Seven Hills Negroni VII Hills gin with Campari & Antica Formul	11.50
Victoria's Secret Aperol & Edinburgh Gin raspberry liqueur with watermelon, raspberries, pink grapefruit & lemon	10.75
Moët Impérial Brut 125ml Epernay, Champagne	17.50
Roku & Tonic 50ml Japanese craft gin served with ginger, lime & your choice of; classic, light, elderflower, Mediterranean or Sicilian lemon tonic	11.25

02/ APPETISERS

Giant Gordal Olives (VG) Pitted & marinated with guindilla chillies	5.25
Freshly Baked Sourdough (V) Jersey butter	5.50
Hummus & Muhammara (VG) Butter bean hummus, spicy red pepper dip, walnuts & crisp Arab bread	8.25

03/ STARTERS

Wookey Hole Cheddar Soufflé (◇) Truffle & chive cream sauce	9.75
Pan-Seared Scallops (◇) Creamy mash, garlic & parsley butter, crispy panko	16.00
Argyll Smoked Salmon Toasted rye bread, Jersey butter & lemon	12.50
Devonshire Crab (◇) Celeriac & apple salad, mustard mayonnaise, crisp sourdough	14.50
Heritage Beetroot (◇) (VG) Squash hummus, cauliflower tabbouleh, sesame tahini & hazelnut dukkah spice mix	9.75
Ham Hock Terrine (◇) Piccalilli & toasted sourdough	9.75
Truffle & Leek Croquettes (◇) (V) Truffle aioli	8.50

SHARING ASIAN PLATE 38.00

Try all of the below Asian classics as part of our signature sharing platter

Crispy Fried Chilli Squid Thai herbs, noodle salad & sweet chilli	11.00
Tempura King Prawns Chilli jam & lime	12.50
Crispy Duck Spring Rolls Pineapple & ginger dipping sauce	11.50
Chicken Skewers Tikka spices, mint yoghurt & lime	11.00
Salt & Pepper Ribs Sesame, spring onion & Gochujang ketchup	12.00



04/ RAW BAR

Fillet Steak Tartare 14.00
Free range egg yolk, sourdough toast,
horseradish & parsley mayonnaise

Colchester Rock Oysters Four 13.50
Shallot vinegar, Tabasco & lemon Six 18.50

SHARING RAW PLATE ◇ 35.00

Our signature sharing raw plate serves up a selection of all of our premium raw seafood listed below, presented on a platter of ice and perfectly married with a selection of exquisite dressings and garnishes.

Yellowfin Tuna Sashimi 14.00
Wasabi, pickled ginger & soy

Salmon Tartare ◇ 13.50
Wasabi dressing, apple & lemon

Yellowfin Tuna Tiradito ◇ 13.50
Yuzu truffle sauce, courgette ribbons
& sesame

Yellowfin Tuna Tataki ◇ 11.50
Grapefruit & ginger escabeche

Miso Salmon Carpaccio ◇ 14.50
Pickled shiitake mushrooms, spring onion,
hazlenut, sesame & miso soy dressing

Salmon Sashimi ◇ 14.50
Wasabi, pickled ginger & soy

05/ SALADS

Crispy Duck Salad ◇ 15.00
Watercress, white radish, sugar snap
peas, spring onion, beansprouts, red chilli,
coriander, mint, honey, sesame & soy

Lebanese Fattoush Ⓥ 15.50
Halloumi, crispy khubz bread, heirloom
tomato, radish, cucumber, mint, parsley
& buttermilk

Chargrilled Chicken Caesar 16.50
Gem lettuce, Parmesan, pancetta
& sourdough croutons



06/ THE GRILL

Our Southbend Grill is the ultimate choice in steakhouses across the USA. It delivers the perfect steak every time, searing them at temperatures of up to 1000°F to lock in the moisture resulting in a tender, juicy steak on the inside and a crisp, caramelised crust.

STEAKS *All served with triple cooked chips & a choice of sauce.*

SELECT

Sirloin 275G Angus & Hereford Las Pampas Argentina	30.50
Ribeye 275G Angus & Hereford Las Pampas Argentina	31.50
Fillet 225G Angus & Hereford County Armagh British Isles	38.00

PRIME

Wagyu Sirloin 300G F1 Wagyu East Riding of Yorkshire British Isles	55.00
Grain-fed Ribeye 350G Black Angus New South Wales Australia	52.00
Bone-in Prime Rib 400G Shorthorn & Belted Galloway North Yorkshire British Isles	42.00

CHOOSE A SAUCE

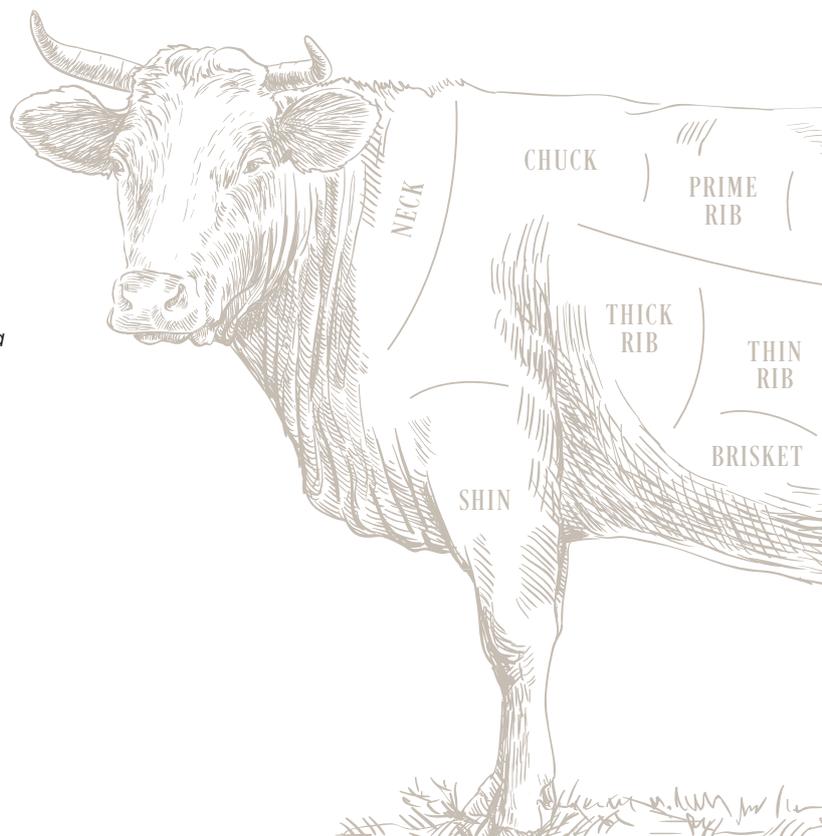
Béarnaise, Miso Butter, Green Peppercorn,
Chimichurri

STEAK TOPPERS

Fried Duck Egg	3.00
Half Lobster	27.00

SOURCING & AGEING

We have established relationships with some of the finest producers from the British Isles, Australia and Argentina, allowing us to source a variety of exceptional breeds including Black Angus, Hereford, Shorthorn, and Belted Galloway. All our bone-in steaks are dry-aged for a minimum of 32 days under optimal conditions to achieve an outstanding depth of flavour.



SHARING STEAKS serves 2 *All served with triple cooked chips & a choice of sauce.*

Chateaubriand 450G 39.00pp
Angus & Hereford | County Armagh | British Isles

T-Bone 800G 37.50pp
Shorthorn & Belted Galloway | North Yorkshire
British Isles

Bone-in Prime Rib 800G ◇ 41.00pp
Shorthorn & Belted Galloway | North Yorkshire
British Isles

Bone-in Sirloin 600G ◇ 32.50pp
Shorthorn & Belted Galloway | North Yorkshire
British Isles

Fillet Steak & Lobster 45.00pp
Angus & Hereford Fillet 225G
& North American Lobster 800G

THE GRILL MAINS

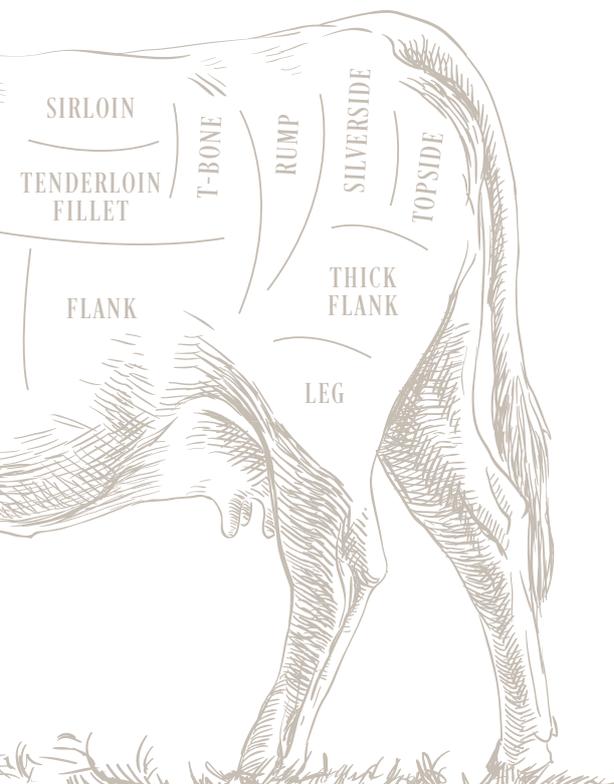
Fillet Steak & Hash Brown 31.50
170g Angus & Hereford fillet, buttered spinach
& peppercorn sauce

Saddleback Pork Chop ◇ 28.75
Apple, honey, crispy pork skin
& Mexican mole sauce

Skewered Chicken Shawarma ◇ 21.50
Cauliflower tabbouleh, sweet tahini dressing
& pomegranate seeds

The Ultimate Angus Beef Burger ◇ 19.00
200g Angus beef patty, braised ox cheek,
raclette cheese, hash brown, crispy onions,
brioche bun, spicy burger sauce & fries

Halloumi Burger Ⓥ 15.50
Grilled onions, pickles, tomato, butter lettuce,
spicy burger sauce, brioche bun & fries



07/ MAINS

Miso Black Cod Pickled red onions & sticky rice	32.00
Tikka Sea Bass Saag aloo, cucumber raita & lime	24.00
Tuna au Poivre Peppered yellowfin tuna, Béarnaise sauce & triple cooked chips	26.50
Fish & Chips Mushy peas & tartare sauce	19.00
North American Lobster 800G Garlic & parsley butter, samphire, triple cooked chips	55.00
Wild Venison Fillet Truffle mash, baby spinach & morel mushroom sauce	30.50
Slow Roast Crispy Duck ♦ Braised red cabbage, caramelised squash puree & spiced jus	23.50
Celeriac au Poivre ♦ (VG) Peppered celeriac steak, baby spinach, hash brown, port & mushroom sauce	18.00

08/ SIDES

Triple Cooked Chips (V) Add truffle & Parmesan 1.75	5.25
Fries (V) Add truffle & Parmesan 1.75	5.00
Mashed Potatoes (V)	5.00
Creamed Spinach (V)	5.00
Truffle Mac & Cheese (V)	6.00
Cauliflower Cheese (V)	5.00
Tenderstem Broccoli, Chilli & Garlic (VG)	5.00
Maple Glazed Heritage Carrots (VG)	5.00
House Salad (VG)	5.00