

SUMMER MENU

SMALL PLATES

Gordal piquanté olives (F,N,V)	4	House bread, whipped butter (D,G,S,V)	2pp
Fried chicken tenders, chilli & watermelon glaze (D,E,G,SY)	10	Add	
		Marinated anchovies (F)	3
		Chicken liver parfait (D,S)	3
Buffalo mozzarella, gazpacho salad, almond pesto (D,N,S)	12	Sun dried tomato hummus (SS,VG)	3

Rosemary & garlic baked camembert, hot honey, ciabatta toast (D,G) | 18

Smoked salmon fishcake, baby sored, crème fraîche (D,E,F,G)	12	Salt & pepper squid, Romanesco sauce, radicchio (F,G,N)	14
Crispy pork belly bites, honey & ginger glaze (G,SS,SY)	12	Heritage carrot & coriander hummus, corn ribs (VG)	10

Charcuterie platter, pickles, house bread, whipped sea salt butter (D,G,M,S) | 18

LARGE PLATES

Crisp cos lettuce Caesar salad, garlic croûtes, bacon, anchovy & fresh Parmesan (D,E,F,G)	21	Koji glazed cauliflower, pea velouté, broad bean, caper popcorn (SS,SY,VG)	21
With roasted chicken breast	24		
With 5 King prawns	24	Local beer battered fish, chunky chips, garden peas, tartare sauce (D,E,F,G,M,S)	22
Roast wing of skate, peppercorn lobster sauce, Cavallo Nero, skinny fries (CR,D,F,S)	26	Roast rump of lamb, warm new potato & asparagus salad, garlic & mint gremolata (D,E,G,N)	26
King prawn & mussel linguini, shellfish bisque, fresh chilli & Parmesan (CR,D,E,G,F,MO)	28		

THE GRILL

225g Dry aged sirloin steak (D), choice of sauce | 25

225g Dry aged fillet steak (D), choice of sauce | 32

Steak sauces - Peppercorn, Blue Cheese, Garlic Butter, Chimmi Churri or Café De Paris Butter

Chateaubriand to share, with two sides of your choice (D), choice of sauce | 73

8oz steak burger, seeded bun, tomato relish, monterey jack cheese, baby gem, coleslaw & skinny fries (D,E,G) | 21

Add bacon £2

SIDES

Skinny fries, chilli salt (V) - Roasted carrot, chimmi churri (D,V) - French peas (D) - Caesar salad (E,F,G,M) - Garlic mushrooms (D) | All 5

If you have any food allergies or an intolerance query, please speak to a member of our team who will be happy to help.

A discretionary service charge of 10% will be added to your table. All prices include VAT.

Some of our dishes contain the following allergens or are suitable for vegetarian/vegan:

(C - CELERY, CR - CRUSTACEAN, D - DAIRY, E - EGGS, F - FISH, G - GLUTEN, M - MUSTARD, MO - MOLLUSCS, N - NUTS, P - PEANUTS, S - SULPHITES, SS - SESAME, SY - SOY, V - VEGETARIAN, VG - VEGAN)