OLIVES \mathfrak{L}_4 PITTED MIXED OLIVES

LUNCH MENU

SNIBBLES SH

BRUSCHETTA

CHOPPED TOMATOES WITH ROASTED RED ONION, GARLIC, SUNDRIED TOMATO AND BALSAMIC GLAZE ON TOASTED BREAD

PORK BELLY BITES $\mathfrak{L}_{\mathrm{II}}$

SLOW COOKED AND HONEY-SOY GLAZED, TOPPED WITH CRACKLING CRUMBLE

HAM HOCK TERRINE £10

HAM TERRINE WITH RED ONION MARMALADE. TOASTED BREAD & BUTTER

MUGSHOT CAMEMBERT

 \mathfrak{L}_{14}

BAKED IN OUR OWN DOUGH SERVED WITH RED ONION MARMALADE

BREAD & BUTTERS £6

SELECTION OF FRESH HOMEMADE BREADS BAKED DAILY & YOUR CHOICE OF TWO FLAVOURED BUTTERS

MUGSHOT KING PRAWNS \mathfrak{L}_{12}

WITH FRESH BREAD, GARLIC, CHILLI, WHITE WINE, BUTTER, LEMON JUICE & CHICKEN STOCK



BUTTERS HONEY **GARLIC** DIJON MUSTARD ONION **MINT**

CAFE DE PARIS GARLIC, SHALLOTS, TURMERIC, MUSTARD, CAPERS, CORNICHONS, PARSLEY

BEARNAISE BUTTER LEMON, TARRAGON, SHALLOTS EGG YOLK, WINE VINEGAR

COWBOY BUTTER GARLIC, MUSTARD, LEMON, FRESH HERBS, CAJUN SPICE, CAYENNE





ALL STEAKS ACCOMPANIED WITH HOME-MADE HOUSE-CUT CHIPS, ROCKET AND PARMESAN GARNISH. YOUR CHOICE OF TWO HOME-MADE BUTTERS AND A STEAK SAUCE

FILLET £36 195 grams /7 oz

MINUTE STEAK £16 II2 GRAMS

/4 OZ

RIB EYE. £34 280 grams /10 oz

BOARD £25 LAMB RUMP II2G, BEEF BAVETTE II2G & 3 SAUSAGES

BUTCHERS

SIRLOIN £30 226 grams /8 oz

GIFT OF THE SEA £28 195 GRAMS 7 OZ **PICANHA** £30 280 grams /10 oz

CAULIFLOWER (VEG/VEGAN) £16 VEGAN IF WITHOUT BUTTERS



STEAK SAUCES **BEEF DRIPPING** WILD MUSHROOM GORGONZOLA **PEPPERCORN** RED WINE **CHIMICHURRI**

£4.5



ALL SHARERS ACCOMPANIED WITH TWO PORTIONS OF HOME-MADE HOUSE-CUT CHIPS, ROCKET AND PARMESAN GARNISH, YOUR CHOICE OF FOUR HOME-MADE BUTTERS AND TWO STEAK SAUCES

CHATEAUBRIAND £88.5 650 GRAMS

CAVEMAN BOEUF £90 IOOO GRAMS /35 oz

PORTERHOUSE £88.5 800 GRAMS /28 OZ

CHEF'S CHOICE £83

LAMB RUMP 226 CRAMS

/ 8 OZ

HALF CHATEAUBRIAND 300 GRAMS



TORRIO £18

ANCHOVIES, ARTICHOKES, BLACK OLIVES, RED ONION, MOZZARELLA

NITTI £18

PEPPERONI, RED ONION. DICED BACON, CHILLI OIL, MOZZARELLA AL CAPONE £19

BEEF SHORT RIB. CHIMICHURRI, MOZZARELLA

BABY FACE (V) £17

GOATS CHEESE, RED ONION MARMALADE, PINE NUTS



100% BEEF BURGER £15

SERVED WITH HOUSE-CUT SKIN-ON CHIPS

BEEF BURGER WITH SMOKED APPLEWOOD CHEDDAR, BABY GEM LETTUCE, TOMATO, MAYO AND RED ONION MARMALADE

ALL SERVED WITH YOUR CHOICE OF DIPPING SAUCE ON THE SIDE PROVENÇALE OR GARLIC PARMESAN

(EXTRA SAUCE - £3.95)



HOUSE-CUT SKIN-ON CHIPS £4

TRUFFLE OIL & **PARMESAN** SKIN-ON CHIPS £6

SWEET POTATO SKIN-ON CHIPS $\pounds_{4.5}$

SMASHED NEW POTATOES

£5 ROASTED NEW POTATOES WITH ROSEMARY SEA SALT

CHAMP MASH £5 CLASSIC BUTTERY MASH WITH SPRING ONIONS

GARLIC MUSHROOMS £5

INFUSED IN GARLIC BUTTER

MACARONI

CHEESE

£7

MACARONI WITH

CHEESE SAUCE.

GARDEN PEAS £6 WITH BABY ONIONS. BACON & BUTTER

TENDERSTEM BROCCOLI £6

WITH CHILLI OIL



SALMON NIÇOISE SALAD £15

PAN FRIED SALMON FILLET WITH BABY GEM LETTUCE, NEW POTATOES, BLACK OLIVES. GREEN BEANS, SOFT BOILED EGG AND BALSAMIC DRESSING.

> **SIDE SALAD** $\pounds_{4\cdot 5}$

MIXED LEAF, SUNDRIED TOMATO. OLIVES & TOASTED WALNUTS. BALSAMIC DRESSING

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR INTOLERANCES WHEN ORDERING. WE CANNOT GUARANTEE THE TOTAL ABSENCE OF ALLERGENS IN OUR DISHES.