

EVENING MENU

OLIVES
£4
PITTED MIXED
OLIVES

BREAD & BUTTERS
£6

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

— ❧ — NIBBLES — ❧ —

BRUSCHETTA
£9
CHOPPED TOMATOES WITH ROASTED
RED ONION, GARLIC, SUNDRIED
TOMATO AND BALSAMIC GLAZE
ON TOASTED BREAD

PORK BELLY
BITES
£11
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
£14
BAKED IN OUR OWN DOUGH
SERVED WITH RED ONION
MARMALADE

MUGSHOT
KING PRAWNS
£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
£3

— ❧ — STEAK — ❧ —

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

RIE EYE
£34
280 GRAMS
/ 10 OZ

SIRLOIN
£30
226 GRAMS
/ 8 OZ

PICANHA
£30
280 GRAMS
/ 10 OZ

GIFT OF
THE SEA
£28
195 GRAMS
/ 7 OZ

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



STEAK SAUCES

BEEF DRIPPING
WILD MUSHROOM
GORCONZOLA
PEPPERCORN
RED WINE
CHIMICHURRI
£4.5

— ❧ — TO SHARE — ❧ —

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
/ 23 OZ

CAVEMAN BOEUF
£90
1000 GRAMS
/ 35 OZ

PORTERHOUSE
£88.5
800 GRAMS
/ 28 OZ

CHEF'S CHOICE
£83
LAMB RUMP 226 GRAMS
/ 8 OZ
HALF CHATEAUBRIAND 300 GRAMS
/ 11 OZ

— ❧ — PIZZA — ❧ —

NITTI
£18
PEPPERONI, RED ONION,
DICED BACON,
CHILLI OIL, MOZZARELLA

TORRIO
£18
ANCHOVIES, ARTICHOKE,
BLACK OLIVES, RED ONION, MOZZARELLA

AL CAPONE
£19
BEEF SHORT RIB,
CHIMICHURRI, MOZZARELLA

BABY FACE (V)
£17
GOATS CHEESE, RED
ONION MARMALADE, PINE NUTS

SERVED WITH YOUR CHOICE OF DIPPING SAUCE ON THE SIDE
PROVENÇALE OR GARLIC PARMESAN
(EXTRA SAUCE - £3.95)

— ❧ — SIDES — ❧ —

HOUSE-CUT
SKIN-ON CHIPS
£4

SMASHED NEW
POTATOES
£5
ROASTED NEW POTATOES
WITH ROSEMARY
SEA SALT

GARLIC
MUSHROOMS
£5
INFUSED IN
GARLIC BUTTER

GARDEN
PEAS
£6
WITH BABY ONIONS,
BACON & BUTTER

TRUFFLE OIL &
PARMESAN
SKIN-ON CHIPS
£6

CHAMP
MASH
£5
CLASSIC BUTTERY MASH
WITH SPRING ONIONS

MACARONI
CHEESE
£7
MACARONI WITH
CHEESE SAUCE,
PANCETTA & PANKO

TENDERSTEM
BROCCOLI
£6
WITH CHILLI
OIL

SWEET POTATO
SKIN-ON CHIPS
£4.5

— ❧ — SALAD — ❧ —

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
£4.5
MIXED LEAF, SUNDRIED TOMATO,
OLIVES & TOASTED WALNUTS.
BALSAMIC DRESSING