



STARTERS

- Deep Fried Brie with Cranberry Gel £6.50 **V**
- Creamy Garlic Mushrooms on Sourdough £8 **V VEO GFO**
- Duck Parfait with Plum Syrup, Pear Chutney and Focaccia Crostini £8 **GFO**
- Scotch Egg, Served with Red Onion & Tomato Chutney or Bacon Jam £7.50
- Hispi Cabbage Parcel, Roasted Peppers & Courgette, Tomato Sauce, Courgette Puree, Herb Oil £7 **VE GFO**
- Potato Croquette with Bacon Jam £7
- Calamari served with Aioli £8.50

STEAKS

All served with fries or Creamy Mash and Grilled Mushroom

- Black Garlic Bavette Steak 8oz £19 **GF**
- Sirloin 10oz/12oz £29.50 / £33.50 **GF**
- Ribeye Steak 10oz/12oz £33.50/ £37.50 **GF**
- Fillet 8oz £35 **GF**
- Porterhouse 20oz £45 **GF**
- Sauces All £3 All GF** Chimichurri **VE** / Mushroom / Blue Cheese / Peppercorn / Bearnaise

MAINS

- Lamb Rump on Creamed Spinach with Crème Fraiche & Chive Sauce & Creamy Mash Potato £24 **DFO GF**
- Lemon Herb Crusted Cod on Samphire, Cherry Tomato Basil Sauce & Sauteed New Potatoes £22 **GFO**
- BBQ Chicken Skewers with Chimichurri & Fries £18
- Baked Cauliflower, Beetroot Romesco, Black Lentil Tabouleh & Chilli Pistachio Oil £16 **VE N NFO GF**

SIDES

- Fries £4 **VE GF**
- Beer Battered Onion Rings £4.50 **V**

SIDES TO SHARE

- Tenderstem Broccoli £5.50 **VE GF**
- Heritage Carrots £5.50 **VE GF**
- Kale & Parmesan Salad £5 **V VEO GF**
- Truffle Mac & Cheese £6 **V**
- Creamed Leeks £4.50 **V GF**

V - Vegetarian / VE - Vegan / VEO - Vegan Option / GF - Gluten Free / GFO - Gluten Free Option / N - Contains Nuts / NFO - Nut Free Option / DFO - Dairy Free Option

***A discretionary 12.5% service charge will be added to your bill. All service charge goes to the staff.**