

Steak Monday's



2 courses 44

3 courses 52

Nibbles

Marinated Olives (Ve) 6

Garlic & thyme focaccia, burnt onion butter (V) 6

Beetroot hummus, chilli oil, linseed tuile (Ve) 6

To Start

Scotch egg, sage & burnt onion, caramelised apple jam, crispy onions & pickled red onions (GF) 14

Lamb faggots, bone broth, braised winter veg (GF) 14

Smoked cheese croquette, fire roasted beetroot, butternut squash velouté, honey glaze (V/GF) 12

The Main Event

Choose your steak, your side & sauce...

8oz Fillet

Fries

Burnt onion Butter

10oz Rib Eye

Rosti

Chimmichurri

Peppercorn sauce

All served with Wye valley mixed green salad & vinaigrette

Butternut squash Pappardelle, cavolo nero, Herefordshire blue cheese
(V) 26

Sides

Rosti, burnt & beer braised roscoff onion emulsion, black garlic (V) 8

Fire roasted beetroot, squash, toasted seeds, sticky honey glaze (V) 6

Parmesan, chive fries, truffle aioli (V,GF) 9

To follow

Riverside Rocher, chocolate ganache, hazelnut praline, tuille

Caramelised apple millefeuille, brown butter, whiskey cream

Please advise us on any other dietary requirements and ask your server for further information (V) vegetarian,
(VE) vegan, (GF) gluten free, (*) available upon request