

A LA CARTE

STARTERS

Home Cured Citrus & Dill Sea Trout - £9

Cucumber, Herb Emulsion, Rye, Wasabi

Goats Cheese Set Mousse [GF/V] - £9

Smoked Fig, Pear, Walnut, Chicory

Smoked Short Rib - £9.5

Onion, Teriyaki Glaze

Pan Roasted Pigeon - £10

Spelt, Endive

Confit Beef Tomato Salad [VE/GF/DF] - £10

Salsa Verde, Black Olive Tapenade, Crispy Tarragon, Hazelnut Crumb

Hand Picked White Crab - £12.5

Apple, Cucumber, Grapefruit, Brown Crab Beignet

Scallops - £14

Pea Purée, Chorizo, Potato

MAINS

Sea Bream - £19.5

Pan Roasted - New Potatoes, Pea Salad, Fennel, Radish

Creedy Carver Duck Breast [GF] - £22

Pomme Anna, Turnip, Orange & Soy Jus

Maple Glazed Squash [VE/GF] - £16

Sesame Emulsion, Crispy New Potato

Pan Roasted Hake [GF] - £18

Potato Parisian, Basil & Courgette Puree, Pickled Courgette

Hand Rolled Chicken Ravioli [DF] - £21

Broth, Torched Vegetables

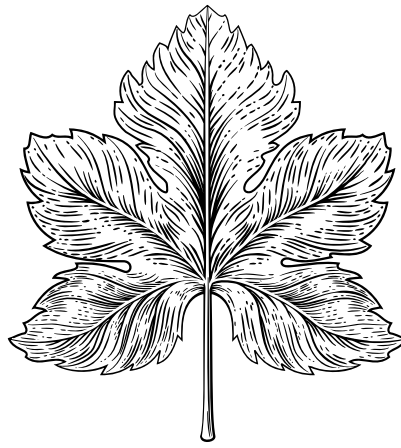
Hazelnut Gnocchi [VE] - £17

Oat Milk Veloute, Garden Herbs, Toasted Hazelnuts, Pickled Baby Carrot

Glazed Shropshire Pigs Cheek [GF] - £19

Pomme Fondant, Wild Rice, Garden Greens

Unlimited Brita Still/Sparkling Water is provided at £1.5 per guest



A LA CARTE

Our meat is sourced from local producers and our special cuts are sourced from Aubrey Allen
All dishes are cooked over an open-fire on our Charcoal Grill

CLASSIC CUTS

All Come with Fries and Mixed Baby leaf Salad

Grilled Pork Chop	£22
10 OZ Sirloin	£32
7 OZ Fillet on the Bone "Best side of a T-Bone"	£38
12 OZ Boston Chop American style Ribeye on the bone	£34

SPECIALTY CUTS

All come with fries, Mixed Baby Leaf Salad,
Peppercorn Sauce & a Red Wine Jus

19 OZ Cote de Boeuf	£80
For 2	
32 OZ Tomahawk	£120
For 2	
Wagyu	£14 per 100g
"Pure bred English Wagyu"	

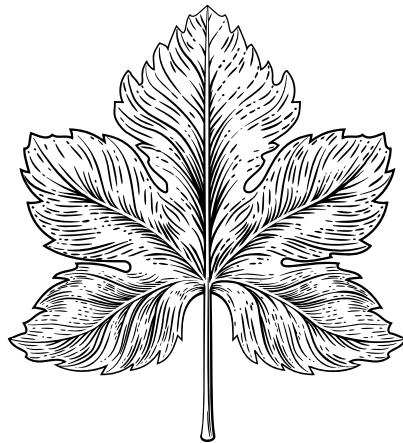
SAUCES:

Béarnaise [GF]	£3
Red Wine Jus [GF]	£5
Peppercorn Sauce [GF]	£5
Blue Cheese Mousse [GF]	£4
Wholegrain Mustard Sauce [GF]	£5
Garlic Butter [GF]	£3
Apple Sauce [V]	£3

SIDES:

Baby leaf Salad [V]	£4	Mash Potatoes [GF]	£4
Skin on Fries [V]	£4	New Potatoes [GF]	£4
Add Truffle and Parmesan	+ £2	With Garlic Butter Dressing	
Grilled Broccoli	£4	Glazed Carrots [GF]	£4
With Sesame		With Maple	

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DESSERTS

Lemon Posset [GF] - £8
Raspberries, Meringue

Chocolate Mousse [GF] - £8
Cherry Sorbet, Honey

Polenta Cake [GF/DF]- £7
Coconut, Pineapple

Raspberry Bakewell [N] £8
Summer Fruits, Clotted Cream

Shortcrust Biscuit - £9
Banana, Dulce

Cheese Selection - £15
House Chutney, Crackers

DESSERT WINE, PORT & SHERRY

Dessert Wine	75ml	Bottle 375ml
2018, Kracher, Auslese Cuvee, Burgenland	£8	£31
2018, Clos le Compte Sauternes	£19	£60
Port		
Graham's White	£5	
Quinta Da Gaviosa 10 Year Old Tawny	£8.5	
Quinta Da Gaviosa LBV	£7.5	
Sherry		
Don Jose Olorosso	£6.5	
Fortified		
Stonebird Gonzo	£9	

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