

A LA CARTE

STARTERS

Beetroot Salad - £8

Beetroot Textures, Burnt Orange, Baby Leaf Salad

Smoked Ricotta - £8.5

Fig, Pear, Walnut

Pan Roasted Scallops - £14

Watercress, Chorizo, Leek

Duck and Caper Terrine - £12

Peach Chutney, Pane Carasau, Pate

MAINS

Wild Mushroom and Black Garlic Tagliatelle - £19

Grilled Plaice - £21

Crispy New Potatoes, Kale, Noisette and Caper Sauce

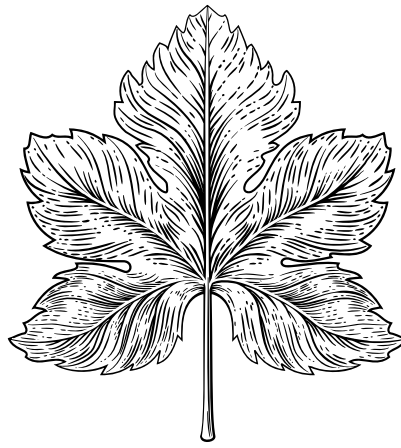
Roasted Cod - £26

Parsnip Puree, Kale, Potato

Sautéed Chicken Breast - £22

Pomme Parisian, Broccoli

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



GRILL

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

All Come with Fries and Mixed Baby leaf Salad

10 oz. Grilled Sirloin - £38

SPECIALTY CUTS

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

32 oz. Tomahawk (for 2) - £120

Cote De Boeuf (for 2) - £80

Prime Cuts - Speciality cuts chosen by our Chefs.
Ask your server for todays choice

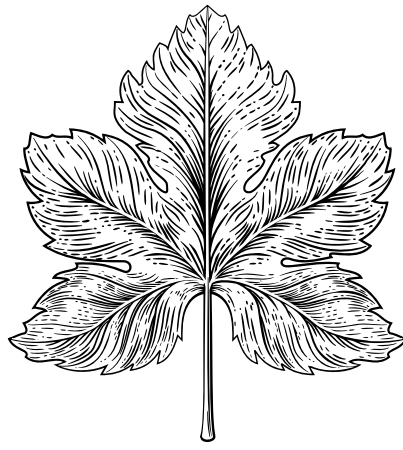
SAUCES:

Béarnaise	£3
Red Wine Jus	£5
Peppercorn Sauce	£5
Garlic Butter	£3

SIDES - £4

Baby leaf Salad	Truffle Mac & Cheese £7 with Herb Cream
Skin on Fries Add Truffle and Parmesan +£2	New Potatoes With Garlic Butter Dressing
Garden Greens	Glazed Carrots With Maple

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DESSERTS

Blackberry Bakewell - £9
Mixed Berries, Clotted Cream

Earl Grey Parfait - £8
Malt Ice Cream

Coconut Jelly - £8
Passionfruit, Blue Berries

Cheese Selection - £15
Crackers, House Chutney, Grapes

DESSERT WINE, PORT & SHERRY

	50 ml	Bottle
Quinta Da Gaviosa LBV	£6	£75 (750ml)
Quinta Da Gaviosa 10 Year Old Tawny	£6.5	£82 (750ml)
Quinta Da Gaviosa 20 Year Old Tawny	£8.5	£99 (750ml)
Santa Julia 'Tardio'	£5	£42 (500ml)
Clos Le Compte	£8.5	£98 (750ml)

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