

SHARING BOARDS

CHARCUTERIE£10 / £16
Ham terrine, salami, chorizo, Serrano ham, piccalilli, sourdough bread
G Sd Mu

OAK SMOKED SCOTTISH SALMON£10 / £16
Capers, parsley, pickled shallots, lemon, sourdough bread
F G Sd

CRISPY HALLOUMI£8 / £14
Baby gem, vegetable crudites, hummus, chilli jam, sourdough bread
V D Sd Gr

TO START

HAM HOCK SCOTCH EGG£8
Warm piccalilli
E G Mu Sd

SALT COD BITES£8
Pickled cucumber, caper & dill mayonnaise
F G D Sd E

HEIRLOOM TOMATOES£8
Broad beans, yoghurt, toasted pine nuts, basil oil
V N

CELERY HEART & FENNEL SALAD£8
Pear, toasted walnuts, blue cheese
V D N Sd

TWICE BAKED DOUBLE GLOUCESTER SOUFFLÉ£9
White wine & chive sauce, truffle oil
V E G D Sd

SMOKED HAM HOCK, CHICKEN, BLACK PUDDING TERRINE£9
English mustard, sourdough toast
G Sd Mu

SALMON TARTARE£10
Sweet potato crisps, burnt lime, chilli, wasabi mayonnaise
F E

STEAK & WINE NIGHT
THURSDAY 5PM - LATE
£50
STEAKS AND A BOTTLE OF WINE
(INCLUDING WINE TASTING) FOR TWO

50% Off
À la carte mains
Wednesday 5 - 10pm
*not included

BOTTOMLESS
SUNDAY LUNCH
STARTER & MAIN
£32.95PP
(INCLUDING WINE OR PROSECCO WHILST YOU DINE)

THE JOSPER CHARCOAL GRILL

Our Josper Grill enables us to cook over real coals. The closed Josper reaches exceptionally high temperatures sealing in flavour, whilst adding a delicious smoky charred taste

STEAK

Our 28 day dry aged prime cuts of beef are carefully sourced from our artisan suppliers. All our steaks are served with chips, wild rocket and smoked tomatoes

RUMP* 10oz/283g £22 RIB-EYE* 10oz/283g £28
SIRLOIN* 10oz/283g £26 FILLET* 8oz/226g £35

LOBSTER*

GRILLED NATIVE LOBSTER FROM OUR SEAWATER TANK
Burnt lemon, smoked tomato, wild rocket, chips, garlic parsley butter C D Gr

HALF £25.00 WHOLE £50.00

CHATEAUBRIAND*

Served with chips, smoked tomatoes, wild rocket and two of our steak sauces

FOR TWO TO SHARE £70
18oz/510g

DAFFODIL BEEF BURGER

£18.95
Braised ox cheeks, streaky bacon, cheddar, lettuce, tomato, chips
G D E Sd

SPATCHCOCK CHICKEN

£19.95
Wild rocket, burnt lemon, smoked tomato, chips, chimichurri
D Sd

GRILLED SCOTTISH SALMON

£19.95
Wild rocket, burnt lemon, smoked tomato, chips, béarnaise sauce
F D E Sd

FALAFEL BURGER

£16.95
Flat mushroom, tomato, hummus, chips, chilli jam
Vg G Gr Se Sd

SAUCES £3.00

Béarnaise D E Sd V / Peppercorn D Sd
Garlic parsley butter D Gr Sd V
Chimichurri dressing Gr Sd V Vg

EXTRAS

Fried egg £1.50
Grilled bacon £4.50
Grilled halloumi £4.50

SIDES

Chips V Tenderstem broccoli with toasted pine nuts Vg N Rocket & Parmesan salad D
Onion rings with garlic aioli D E G Gr V Green beans with chilli & sesame Se V Vg
Parmesan & truffle chips D Mashed potatoes D V Thyme roasted Chantenay carrots D V

A 10% discretionary service charge will be added to your bill

FISH

BATTERED CORNISH HADDOCK£15
Chips, crushed peas, burnt lemon, tartare sauce
F G Sd E

PAN FRIED COD£21
Octopus, butter beans, braised fennel, potato, chorizo, garlic aioli
F Mo E D Gr

FILLET OF SEA BASS£21
Seasonal greens, mashed potatoes, samphire, brown shrimp butter
F D C

MEAT

ROAST PORK BELLY£19
Crackling, mashed potatoes, tenderstem broccoli, prunes, Bramley apple
D Sd

SLOW COOKED BEEF CHEEKS£21
Creamy mash, roast vegetables, red wine & thyme sauce
D Sd

HARISSA SPICED LAMB SHANK£22
Warm quinoa salad, dukkah, cucumber yoghurt, flatbread
Sd D N G

VEGAN

VEGAN FISH & CHIPS£14
Crushed peas, lemon, vegan tartare sauce
Vg G

SWEET POTATO TIKKA MASALA£16
Basmati rice, cucumber yoghurt, toasted almonds, flatbread
Vg G Gr N

BAKED CAULIFLOWER IN SPICED COCONUT MILK£16
Black beans, bok choy, toasted coconut, flatbread
Vg G Gr

ALLERGEN KEY

C Crustaceans Ce Celery D Dairy E Eggs F Fish G Gluten
Gr Garlic L Lupin N Nuts Mo Molluscs Mu Mustard
P Peanuts S Soya Sd Sulphur Dioxide Se Sesame Seeds
V Vegetarian Vg Vegan

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