SHARING BOARDS

CHARCUTERIE £10/£16 Ham terrine, salami, chorizo, Serrano ham, piccalilli, sourdough bread G Sd Mu OAK SMOKED SCOTTISH SALMON ... Capers, parsley, pickled shallots, lemon, sourdough bread CRISPY HALLOUMI. Baby gem, vegetable crudites, hummus, chilli jam, sourdough bread V D Sd Gr

FE

TO START
HAM HOCK SCOTCH EGG. £8 Warm piccalilli E G Mu Sd
SALT COD BITES
HEIRLOOM TOMATOES
CELERY HEART & FENNEL SALAD £8 Pear, toasted walnuts, blue cheese VD N Sd
TWICE BAKED DOUBLE GLOUCESTER SOUFFLÉ£9 White wine & chive sauce, truffle oil $VEGDSd$
SMOKED HAM HOCK, CHICKEN, BLACK PUDDING TERRINE
SALMON TARTARE £10 Sweet potato crisps, hurnt lime, chilli, wasahi mayonnaise
SWEEL DOLARD CRISDS DURIN HITTE CHIIII WASADI MAYONNAISE



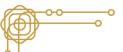
STEAKS AND A BOTTLE OF WINE (INCLUDING WINE TASTING) FOR TWO

À la carte mains

Wednesday 5 - 10pm *not included



(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 CD 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 GDESd

SPATCHCOCK CHICKEN

£19.95 Wild rocket, burnt lemon, smoked tomato, chips, chimichurri DSd

GRILLED SCOTTISH SALMON

£19.95 Wild rocket, burnt lemon, smoked tomato, chips, béarnaise sauce FDESd

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



All £4.50

SIDES

Chips V

Onion rings with garlic aioli DEGGrV Parmesan & truffle chips D

Tenderstem broccoli with toasted pine nuts Vg N

Mashed potatoes DV

Rocket & Parmesan salad D Green beans with chilli & sesame Se V Vg

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

Thyme roasted Chantenay carrots DV

FISH

BATTERED CORNISH HADDOCK...

Chips, crushed peas, burnt lemon,

tartare sauce $FGSdE$	
PAN FRIED COD	£21
FILLET OF SEA BASS. Seasonal greens, mashed potatoes, samphire, brown shrimp butter FD C	£21

MEAT

ROAST PORK BELLY	£1
SLOW COOKED BEEF CHEEKS	£2

HARISSA SPICED LAMB SHANK... 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
BAKED CAULIFLOWER IN SPICED COCONUT MILK£16 Black beans, bok choy, toasted coconut, flatbread

ALLERGEN KEY

Vg G Gr

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

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