



## WHILE YOU WAIT

<b>Olives</b> <span>gf</span> <span>v</span>	4.50
A selection of marinated olives	
<b>Bread &amp; Oils</b> <span>gf</span> <span>v</span>	5.50
A selection of warm breads with extra virgin olive oil and organic balsamic vinegar	
<b>Chorizo</b> <span>gf</span>	5.50
Pan-fried Spanish chorizo with a honey glaze	
<b>Pork Belly Bites</b> <span>gf</span>	5.95
Served with sweet chilli sauce	
<b>Chicken Wings</b>	6.50
Marinated in soy, ginger and garlic, glazed and finished with sesame seeds and spring onions. Served with soy dipping sauce	

## STARTERS

<b>Soup of the Day</b> <span>v</span> <span>gf</span>	7.95
Homemade soup of the day served with gourmet warm crusty bread roll and butter	
<b>Beef Carpaccio</b> <span>gf</span>	16.95
Dry aged rare beef fillet drizzled with truffle oil and finished with rocket and shaved parmesan	
<b>King prawns Saganaki</b> <span>gf</span>	13.95
King prawns baked in a tomato, garlic and white wine sauce with Feta, Oregano and a hint of Chilli. Served with dipping bread	
<b>Moules Mariniere</b> <span>gf</span>	13.95
Fresh Mussels served with shallots, garlic, and white wine, finished with a splash of cream. Served with crusty bread	
<b>Goats Cheese &amp; Mushroom Bruschetta</b> <span>gf</span> <span>v</span>	9.95
Toasted sourdough topped with garlic butter mushrooms, creamy goat's cheese and fresh herbs, finished with a balsamic glaze	
<b>Scotch Egg</b>	9.95
Burford brown hen egg wrapped in Nduja sausage meat. Served with pickled onion and a Pesto & Dill yoghurt dip	
<b>Chorizo Croquettes</b>	9.95
Crispy crumbed croquettes with smoky chorizo and creamy bechamel, Served with Harissa & yoghurt dip	
<b>Sweetcorn Ribs</b> <span>v</span> <span>vg</span> <span>gf</span>	7.95
Charred corn ribs tossed in smoked paprika and Chilli salt. Served with smoked Paprika Aioli	
<b>Beetroot Hummus</b> <span>v</span> <span>vg</span> <span>gf</span>	7.95
Vibrant beetroot & chickpea hummus finished with crumbled goat's cheese, toasted walnuts and fresh coriander. Served with warm pita bread	

## SHARING STARTERS

<b>Oven Baked Camembert</b> <span>gf</span> <span>v</span>	16.50
Studded with garlic & rosemary, Served with pear wedges and toasted focaccia bread	
<b>Fish Platter</b> <span>gf</span>	25.95
Whitebait, smoked salmon, King prawns Saganaki, Bloody Mary crayfish Cocktail, and calamari. Served with toasted ciabatta and burnt lemon	
<b>Charcuterie Platter</b> <span>gf</span>	17.95
A selection of cured meats, artisan cheese, homemade pickles, foccacia and olives	

## STEAKS & GRILL

We are proud to serve award winning British beef from Smith and Clay; all our steaks are 28-day aged mature beef

Our steaks are served with roasted flat mushroom, seasoned chips and rocket & Parmesan salad

<b>8oz Sirloin Steak</b> <span>gf</span>	29.00
<b>8oz Fillet Steak</b> <span>gf</span>	34.00
<b>10oz Ribeye Steak</b> <span>gf</span>	32.00



<b>Add Sauce</b>	3.50
Peppercorn, Beef Dripping or Blue Cheese	
<b>Upgrade to Dauphinoise Potato</b>	3.50

<b>20oz Chateaubriand</b> <span>gf</span> (to share)	70.00
Served with dauphinoise potato, slow roasted tomato, hand battered onion rings, rocket & parmesan salad and a choice of sauce	

<b>Steak Board</b> <span>gf</span> (to share)	100.00
8oz sirloin, 8oz fillet, 10oz ribeye with slow roasted tomato, field mushroom, seasoned chips, rocket & parmesan salad and a choice of 2 sauces	

<b>Lamb Skewers</b>	23.95
Grilled lamb skewers with red pepper and onion. Served with seasoned chips, pita bread, Greek salad and tzatziki dip	

## SPECIALITIES

<b>Chicken Supreme</b> <span>gf</span>	19.95
Roasted chicken supreme with hasselback potato, charred baby corn and sweetcorn purée, finished with pancetta and a fragrant curried coconut sauce	
<b>Pan Fried Halibut</b> <span>gf</span>	26.95
Halibut loin with smoked romesco sauce, wilted spinach and buttered sautéed potatoes	
<b>Salmon Fillet</b>	23.95
Pan seared fillet of salmon served on a bed of gnocchi and fresh mussels in a white wine and cream leek sauce	
<b>Duck Breast</b> <span>gf</span>	28.95
Duck breast served pink with dauphinoise potato, parsnip purée and a rich berry jus. Finished with parsnip crisps	
<b>Miso Aubergine</b> <span>v</span> <span>vg</span> <span>gf</span>	18.95
Roasted Aubergine with a sweet Miso glaze, set on hummus and finished with toasted sesame seeds and fresh herbs	

## SALADS

<b>Waldorf Salad</b> <span>gf</span> <span>v</span>	14.95
Crisp pear and celery, toasted walnuts and blue cheese, served on mixed leaves, lightly dressed with mayonnaise, honey and lemon juice	
<b>Quinoa &amp; Tofu Salad</b> <span>v</span> <span>vg</span> <span>gf</span>	16.95
Herbed quinoa with charred courgette and red pepper, cucumber and mixed leaves, topped with crisp tofu and finished with a fresh lemon and herb vinaigrette	
<b>Chilli Steak Salad</b> <span>gf</span>	19.50
Seared steak, sliced and served on mixed leaves with cucumber ribbons, spring onion, toasted sesame seeds and coriander. Finished with a soy, ginger and chilli dressing	

## BURGERS

<b>Beef Steak Burger</b>	18.95
Dry aged beef steak burger with smoked Applewood cheese, crisp bacon and hand battered onion ring in a brioche bun with tomato, red onion, gherkin, crisp lettuce & Sriracha mayonnaise. Served with seasoned chips and a side of coleslaw	
<b>Crispy Tofu Burger</b> <span>v</span> <span>vg</span> <span>gf</span>	15.95
Crisp tofu with mixed leaves, tomato and red onion in a toasted bun with vegan mayonnaise. Served with seasoned chips and pickled cucumber	
<b>Gourmet Smash Burger</b> <span>v</span> <span>vg</span>	21.95
Smashed beef patty with aged cheddar, truffle mayonnaise and rocket in a toasted brioche bun. Served with truffle & parmesan chips	
<b>Upgrade to Sweet Potato Fries</b>	2.50
<b>Upgrade to Truffle &amp; Parmesan Chips</b>	2.50

## CLASSICS

<b>Chef's Pie of the Day</b>	17.50
Served with mashed potato, seasonal vegetables, and a rich gravy	
<b>Beef Wellington</b>	36.00
Fillet of beef served pink, layered with mushroom duxelles and Parma ham, wrapped in golden puff pastry. Served with creamy mashed potato, Tenderstem broccoli and a red wine jus	
<b>Hand Battered Fish</b> <span>gf</span>	18.95
Beer battered fish, chunky chips, mushy peas and burnt lemon. Served with tartare sauce	
<b>Beef Cheek</b> <span>gf</span>	25.95
Slow braised beef cheek on creamy mashed potato with pak choi and green beans, finished with a deep red wine jus	

## PASTA & RISOTTO

<b>Prawn &amp; Chorizo Risotto</b> <span>gf</span>	21.95
Creamy white wine risotto with king prawns and smoky chorizo, finished with fresh parsley	
<b>Wild Mushroom Risotto</b> <span>v</span> <span>vg</span> <span>gf</span>	15.95
Arborio rice simmered with wild mushrooms and white wine. Finished with parmesan and fresh herbs	
<b>  Add Chicken</b>	5.95
<b>Beef Cheek Pappardelle</b> <span>gf</span>	21.95
Slow braised beef cheek tossed with pappardelle pasta in a deep red wine, tomato and herb ragu. Finished with fresh parmesan	

## SIDES

<b>Hand Battered Onion Rings</b> <span>gf</span>	4.50
<b>Seasoned Chips</b> <span>gf</span>	4.50
<b>Truffle &amp; Parmesan Chips</b> <span>gf</span>	6.00
<b>Dressed House Salad</b> <span>gf</span> <span>v</span> <span>vg</span>	5.00
<b>Sweet Potato Fries</b> <span>gf</span>	4.50
<b>Garlic Ciabatta</b> <span>gf</span>	4.00

If you have any allergies or intolerances, please notify a member of staff, we are happy to help.  
An optional service charge of 10% will be included to tables of 6 or more.

