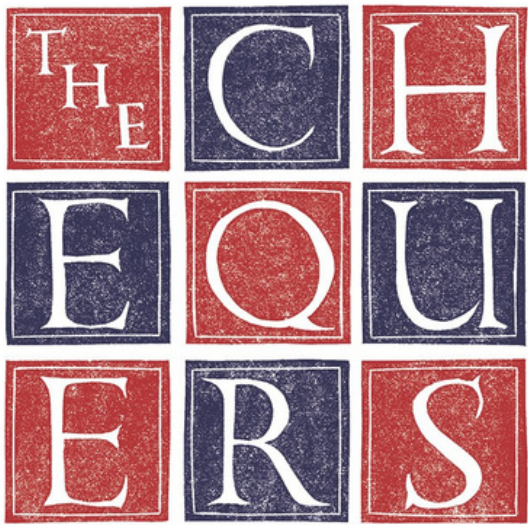


STARTERS

Twice-baked cheddar soufflé, spinach & grain mustard (v)	12
Chicken liver parfait, red onion chutney & brioche	11
Prawn & lobster cocktail	16
Asian-style duck salad, carrot, cucumber & lambs' lettuce	13
Burrata, heritage beetroot, pomegranate & pistachios (v)	13
Soft shell crab, fennel, sweet chilli, mango & coriander	16



STEAKS

Our beef is sourced locally from Paddock Farm.
100% grass fed and dry aged for 28 days before it reaches our grill.

8oz Onglet	27
10oz Ribeye	38
8oz Fillet	44
20oz Chateaubriand to share	95

All served with fries, triple-cooked chips or creamy mash potato

Sauces - Chimichurri, Peppercorn, Béarnaise or Stilton hollandaise 3.5

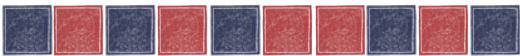
SNACKS

Scotch egg, piccalilli	8
Anchovies on toast, mojo rojo	10
Grilled chicken skewers, yogurt & cucumber	10
Parma ham, olives & pecorino	10
Sourdough & Netherend butter (v)	6

SIDES

all 7

French fries (v)
Triple-cooked chips (v)
Hispi cabbage & almond pesto (v)
Heritage tomatoes & crispy caper berries (v)
Baby gem & cucumber salad (v)
Seasonal market greens (v)
Garlic sourdough baguette (v)



MAINS

Beer-battered cod, triple-cooked chips, peas & tartar sauce	23
Grilled calves' liver, creamed potato, crispy ham, onions & gravy	23
Free range chicken paillard, panzanella salad	24
Pork chop, cannellini bean & chorizo stew	24
Barrel aged feta, olives, sun blushed tomato, cucumber & fresh oregano (v)	21
Mediterranean-style grilled salad, peppers, courgettes, lemon couscous & goats cheese (v)	21
Fillet of cod, roasted vegetables, new potatoes & smoked pepper dressing	28

BURGERS

Cheeseburger	21	Cajun fried chicken cheeseburger	21
Cheese slice. mature cheddar or stilton & fries		Cheese slice, bacon, red cabbage slaw & gochujang ketchup	
Vegan burger (ve)	20		
Lettuce, tomato, chilli jam, flaxseed bun & fries			

Prices include VAT. An Optional Service Charge of 12.5% will be added to your bill. Allergens? - Please ask your host.