

BAR SNACKS

Marinated olives (VG)	£3.50	Buttermilk fried chicken, hot sauce, blue cheese, celery	£6.50
Padron peppers, smoked sea salt (VG)	£3.50	Smoked haddock & cheddar nuggets, parsley mayo	£6.00
Pork scratching's, apple ketchup	£4.50		

STARTERS

Hummus, crispy chickpeas, flatbread (VG)	£6.00
Port & chicken liver parfait, red onion marmalade, cornichons, toast (GF on request)	£7.50
Potted smoked salmon, onion seed cracker, pickled cucumber & fennel salad	£8.00
Crispy squid, spring onion, chilli, garlic mayo	£7.50
Caesar salad, smoked bacon crumb, croutons, tender stem, anchovy dressing	£9.00
Crispy duck egg, asparagus, broad beans, peas, summer truffle (V)	£8.50

MAINS

Flat iron chicken, spiced yoghurt, charred broccoli, lemon, Jersey Royals	£16.50
Monkfish scampi, chunky tartare, gem hearts, tarragon dressing, fries	£18.00
Cornish lobster fish pie, smoked haddock, parsley crumb, broccoli, lemon oil	£18.50
Salt baked celeriac salad, shaved apple, capers, walnuts, miso & mustard dressing (VG)	£13.00
Beer battered haddock, mushy peas, chips, tartare sauce (GF)	£15.00
Short rib cheeseburger, smoked bacon jam, lettuce, onion, pickle, fries	£14.50
Vegan cheeseburger, lettuce, pickle, onion, burger sauce, fries <i>(add this isn't bacon £2.00)</i> (VG)	£14.00

DRY AGED STEAKS

All our beef is dry aged in house for a minimum of 35days

BONE IN PRIME CUTS

(See boards for availabilities & prices)

Porterhouse	1kg+
Tomahawk	800g - 850g
Côte de Boeuf	per 100g

HOUSE STEAKS

250g Flat Iron (aged 14 days)	£17.50
300g Ribeye steak	£28.00

All served with fries & watercress, garlic butter, peppercorn sauce or béarnaise sauce

SIDES

Fries, rosemary salt (VG) (GF)	£4.00	Jersey Royals, parsley & lemon butter	£4.50
Truffle & parmesan fries	£5.00	iceberg wedge, smoked bacon, blue cheese dressing	£4.00
Broccoli, chilli, garlic (GF)	£4.50	Onion rings	£4.50