SAMPLE MENU- SERVED WEDNESDAY- SATURDAY 12pm - 9PM

Small Plates

Fresh Water Crayfish Cocktail 8.5

Smoked Marie Rose Sauce, Baby Gem Lettuce, Toasts

Chipolatas 8.95

Honey & Whole Grain Mustard Glaze

Caprese Salad 8

Heritage tomato, Bocconcini Mozzarella, Fresh Basil Cavier, Rocket, Aged Balsamic

Burgandy Escargot 8.95

Garlic Butter, Baguette

Chicken Tenders 8.95

Sticky & Spicy Chilli Sauce, Fresh Chillies, Spring Onion

Salt & Pepper Squid 9.5

Smokey Aioli, Fresh Lime

Bao Buns 10

Pulled Beef Bourguignon, Pickled Onions, Roquito Peppers

Salt Scotch Egg 9.5

Oak Smoked Salmon & Cod, Dill, Pea Cream

Mains

Pork Chop 22.5

Grilled Norfolk Asparagus, Caramelised Apples, Potato Dauphinoise, Basil & Wild Garlic Marinara Sauce

Catch Of The Day MP

Grilled Tenderstem Broccoli, Grilled Asparagus , Pea Shoots, Saute New Potato, Dill & Lemon Hollandaise, Pea Shoots, Saute New Potato, Dill & Lemon Hollandaise

Lamb Rump 24.25

Ginger & Carrot Hummus, Tenderstem Broccoli, Grilled Baby Gem, Minted New Potatoes, Chimichurri

Venison Haunch 22

Tarragon & Brandy Creamed Button Mushrooms & Spinach, Hand Cut Chips

Corn Fed Chicken 21

Pancetta Creamed Savoy Cabbage, Sweet Corn & Spring Onion Croquette, Chive Mashed Potato

Vegetarian Wellington 17.95

Leeks, Button Mushrooms, Thyme, Garlic Greens, Spinach, Mashed Potato, Gravy **Steaks**

Our Individual Steaks Are Served With Rocket, Confit Tomato & Hand Cut Chips

250g Fillet 40

Cut from the tenderloin, very lean & tender

300g Ribeye 35

Cut from the rib section, flavourful with marbled fat

300g Sirloin 31

Cut from the Striploin, very flavourful with a strip of fat

300g Rump 26

Cut from the hind end, Very flavourful & lean with little fat, Recommended cook: Medium onwards

Argentinian Prawns 7.5

Garlic Butter

Steak Sauces 3.5

Bearnaise, Peppercorn, Rarebit, Garlic Butter

See Our Steak Board For Today's Cuts Of Prime Rib, Picanha ${\mathcal E}$ Chateaubriand

<u>Sides</u>

Dill Buttered New Potatoes 5.5

Hand Cut Chips 4

Grilled Tenderstem Broccoli 5.5

Potato Dauphinoise 5.5

Honey Glazed Carrots 4.5

Hispi Cabbage & Peas 5.5

<u>Classics</u>

Steak Burger 18.95

American Cheese & Bacon, Hand Cut Chips, Coleslaw

Grilled Cured Gammon 17.95

Hens Eggs, Grilled Tenderstem Broccoli, Hand Cut Chips

Pan Fried Chicken Ceasar 18.25

Khobez Flatbread, Ceasar Dressing, Chargrilled Baby Gem, Anchovies, Parma Ham, Parmesan Crumb

Philly Cheese Steak Sandwich 18.95

Aspalls Cider Rarebit, Roasted Red Peppers, Red Onions, Hand Cut Chips

Traditional Fish & Chips 17.5

Mushy Peas, Tartar Sauce

Sea Food Linguini 18.95

Squid, Mussels, Prawns, Crispy Onions, Rocket, Parmesan, Veloute Cream

Garlic Mushrooms 4.5

Coleslaw 4

Please notify your server of any food allergies or intollerances when ordering. Full allergen matrix available on request.

Please note that there will be a discretionary service charge of 10% added to the bill