

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

Roasts

Served until sold out

Roast Beef 18.95

Yorkshire Pudding, Pigs In Blankets,
Pork & Sage Stuffing, Duck Fat Roast
Potatoes, Honey Glazed Carrots, Garlic
Spring Greens, Thyme Jus

Roast Chicken 17.95

Yorkshire Pudding, Pigs In Blankets,
Pork & Sage Stuffing, Duck Fat Roast
Potatoes, Honey Glazed Carrots, Garlic
Spring Greens, Thyme Jus

Vegetarian Wellington 17.95

Yorkshire pudding, Roast Potatoes,
Honey Glazed Carrots, Garlic Spring
Greens, Thyme Jus

Jug of Thyme Jus 1.5

Cauliflower Cheese 6.5

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 &
Chateaubriand

Specials

Served until sold out

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

Grilled Cured Gammon 17.95

Hens Eggs, Grilled Tenderstem Broccoli, Hand Cut Chips

Pan Fried Sea Bream 19

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

Pork Chop 22.5

Grilled Norfolk Asparagus, Caramlised Apples, Hand Cut
Chips, Basil & Wild Garlic Marinara Sauce

Sides

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

Garlic Mushrooms 4.5

Coleslaw 4

Please notify your server of any food allergies or intollerances when ordering.
Please note that there will be a discretionary service charge of 10% added to the bill