

A la Carte

Mains

Basque Chicken French chicken stew cooked in a rich tomato, pepper & onion sauce, served with basmati rice £21.50

Beef Bourguignon Blade of beef braised in red wine sauce, served with smoked pancetta, silverskin onions & creamy mash potato £28.50

Stone Bass Pan-fried & served with wild mushroom risotto, champagne sauce, samphire & broccoli £24.50

Fish and Chips Cod loin in crispy beer batter, mushy peas, chargrilled lemon & tartar sauce, served with hand-cut chips (GFO) £19.50

Lamb Shank Slow-cooked lamb shank served with colcannon, potato, seasonal vegetables & rich jus (GF) £22.50

Vegan Curry Cauliflower, butternut squash, courgette & red lentil curry served with basmati rice & naan bread (VG)(GFR) £19.00

Celeriac and Sweet potato Risotto Parmesan Wafer & Sage Dressing (GF)(V)(VER) £18.50

Beef or Vegan Burger Double 4oz beef /vegan patty, toasted brioche buns, burger sauce, pickles, lettuce & tomato £20.50

Add-ons : Cheddar cheese, Streaky bacon, Fried onions, Spicy cheese, Smoked cheddar £1.50 each

From the Grill

Selection of grilled British beef cuts, cooked to your liking, served with balsamic-glazed cherry tomatoes, sautéed mushroom, triple-cooked chips & salad.

7oz Beef Fillet £36, 10oz Ribeye £32, 8oz Ribeye £26, 12oz Sirloin £35, 10oz Sirloin £31, 12oz Rump Steak £31, 10oz Rump Steak £26.50, 14oz T-Bone (24 hours pre-order) £40 (GF)

Sauces : Shropshire Blue, Peppercorn, Béarnaise, Café de Paris, Red Wine Jus £3.50

Sides

Onion Rings, Truffle Fries, Coleslaw, French Fries, Hand-Cut Chips, Side Salad £3.50

Please always inform your server of any allergies or intolerances before placing your order