

# EVENING MENU

## Starters

Flatbread and trio of dips, pesto, beetroot hummus, whipped feta [vga][gfa]	£8
Fillet of beef carpaccio, rocket, parmesan, caper vinaigrette [gf]	£12
Pulled short rib & brisket, brioche fried bread, parmesan, crispy onions [gfa]	£13
Maple and bourbon glazed chicken, black sesame, spring onion, chilli	£9
Pan-fried scallops, pea puree, bacon crumb [gf]	£15
Salt and pepper calamari, saffron aioli [gf]	£9
Prawn and crayfish cocktail, avocado, brioche croute, bloody marie rose sauce [gfa]	£9
Soup of the day served with croutons [please ask your sever for the soup of the day] [vg][gfa]	£7
Halloumi fries, sriracha mayonnaise [v][gf]	£8

## Steaks [all gf]

served with fries, your choice of sauce, cherry tomatoes - **upgrade to beef dripping chips or truffle and parmesan fries** [+£1.50]

7oz Sliced Sirloin - recommended medium rare	£29	10oz Rump - recommended medium rare	£32
12oz Ribeye - recommended medium	£37	16oz Rump - recommended medium rare	£39
7oz Fillet - recommended rare	£39	16oz Sharing Chateaubriand - medium rare	£89

**Sauces** - peppercorn, bearnaise, garlic butter, chimichurri, brighton blue cheese, red wine jus [all gf], house cafe de paris

**Surf your steak** with king scallops [+£10]

## Sharing boards for two

### 34oz Mixed Grill [£65] [gfa]

10oz rump, pulled short rib and brisket with parmesan and crispy onions, chicken thighs, bone in pork chop, onion rings, cherry tomatoes, fries, red wine jus

### 31oz Butchers Block [£79] [gf]

16oz rump steak, 8oz ribeye, 7oz Sirloin, two sauces of your choice, cherry tomatoes, fries

## Mains

Half lobster with garlic and lemon butter <b>or</b> shellfish and white wine cream sauce, fries, rocket and parmesan salad [gf]	£32
Smash burger, baby gem lettuce, tomato, cheese, mustard mayonnaise, fries [ <b>double patty or add pulled short rib +£5</b> ]	£17
Tuscan chicken thighs, tomato, spinach and cream sauce and your choice of roasted new potatoes, sticky rice or fries [gf]	£21
Lamb rump, roasted new potatoes, tenderstem broccoli, roasted carrots, lamb jus [gf]	£32
Bone in pork chop, garlic and lemon sauce, buttered fine beans, roasted new potatoes, sticky rice or fries [gf]	£22
Pan-fried hake fillet, parma ham, buttered green beans, roasted new potatoes, shellfish and white wine cream [gf]	£23
Goan marinated cauliflower steak, goan curry sauce, toasted almonds, mango chutney, sticky rice [vg][gf]	£18
Heritage tomato and pesto salad, rocket, toasted pine nuts, balsamic glaze [vg][gf]	£11

*add burrata [add £5], hot smoked salmon [£7] boneless chicken thighs [add £8] or steak [add £10]*

## Sides

Tenderstem broccoli, garlic butter, toasted almonds [vga][gf]	£5	Mac and Cheese [v]	£5
Roasted baby carrots and buttered green beans [v][gf]	£5	Battered onion rings [v][gfa]	£5
Creamed spinach [v][gf]	£5	Fries [vga][gf]	£5
Heritage tomato, rocket and pesto salad [vg][gf]	£5	Truffle and parmesan fries [gf]	£5
Portobello mushrooms, rosemary oil [vg][gf]	£5	Thick cut beef dripping chips [gf]	£5

If you have any specific dietary requirements, please speak to a member of our team.

Allergen key: gf – gluten free gfa – gluten free available v – vegetarian vg – vegan vga – vegan available

All of our steaks are an average weight before cooking and a 10% discretionary service charge is applied to all bills