

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 or shellfish and white wine cream sauce, fries, rocket and parmesan salad [gf]	£32
Smash burger, baby gem lettuce, tomato, cheese, mustard mayonnaise, fries [double patty or add pulled short rib +£5]	£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
<i>add burrata [add £5], hot smoked salmon [£7] boneless chicken thighs [add £8] or steak [add £10]</i>	
Yellow fin tuna steak [seared or medium], asian salad, sticky rice, garlic and soy glaze [gf]	£24

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