

SHARING

BARBECUE 17.50
Hickory smoked ribs, chipotle wings, home smoked hotdog, pulled pork bun & house slaw

CHARRED FLAT BREAD (v)(n) 5.75
Hummus, parsley, red onion & pine nuts

MERSEA ISLAND ROCK OYSTERS 13.50
Half dozen, Tabasco & lemon

MARINATED OLIVES (v) 3.95
Garlic, chilli & rosemary

SPICED WHITEBAIT 6.50
Lemon & garlic mayonnaise

ASIAN 22.00
Crispy duck pancakes, tempura king prawns, chicken tikka skewers, Thai spiced fishcakes & chilli squid

CHARCOAL BURNING GRILL & CLAY OVEN

AT THE HEART OF OUR MENU IS OUR CHARCOAL AND WOOD BURNING GRILL. WE ONLY USE LUMP WOOD CHARCOAL AND SUSTAINABLE WOOD FROM THE ENGLISH COUNTRYSIDE. IT'S NATURAL, WITH NO ADDITIVES AND IMPARTS THE MOST AMAZING FLAVOUR AND AROMAS TO OUR FOOD.

STARTERS

VINE TOMATO SOUP 5.95
Roast cherry tomatoes & basil (v)

CHARGRILLED ASPARAGUS 8.25
Poached free range egg & hollandaise (v)

SMOKED SALMON 9.95
H. Forman & Son's smoked Scottish salmon, lemon & sourdough toast

CRISPY DUCK SALAD 9.25
Watercress, soy & sesame

SALT BAKED BEETS 8.25
Buffalo ricotta cheese, watercress & toasted seeds

THAI SPICED FISHCAKES 8.50
Atlantic wild halibut, tomato & lemongrass sauce

CHILLI SQUID 8.50
Thai herbs & noodle salad

KING PRAWN TEMPURA 9.95
Chilli & lime jam

CARPACCIO 11.00
Seared beef fillet, beetroot, horseradish, watercress & Parmesan

SCALLOPS THERMIDOR 11.95
Isle of Man scallops, baby spinach & lemon

CHICKEN SKEWERS 8.25
Tikka spices & mint yoghurt

SKILLET ROAST MUSSELS 10.00
Scottish mussels, white wine, garlic & parsley cream

POULTRY

CHARGRILLED CHICKEN PAILLARD 15.50
Mango salsa & curry sauce

TANDOOR HALF CHICKEN 16.00
Rice & mint yoghurt

CRISPY DUCK 16.50
Pak choi, broccoli, honey & sesame

PORK

SLOW COOKED FREE RANGE PULLED PORK 12.50
Brioche bun, pickles, house cut chips

HICKORY SMOKED BARBECUE ST. LOUIS CUT RIBS
Barbecue sauce, house cut chips & slaw

HALF RACK 11.00
FULL RACK 22.00

VEGETARIAN

ASPARAGUS, FRESH PEA & BROCCOLI TART 12.50
Lemon butter sauce (v)

SPRING VEGETABLE RISOTTO 8.95/12.95
Goats cheese, basil & lemon (v)

(v) denotes other vegetarian dishes available on this menu

STEAK & LOBSTER

FOR TWO TO SHARE £27.50 PER PERSON

RUMP STEAK, AGED 28 DAYS (350g) & WHOLE NATIVE LOBSTER (680g)

Served with house cut chips, hollandaise & peppercorn sauce

OUR BEEF

• WE GO TO GREAT LENGTHS TO BRING YOU TRULY AMAZING BEEF •
DRY AGED • HAND CUT STEAKS • AGED IN HOUSE
LIMOUSIN • HEREFORD • ABERDEEN ANGUS
SOURCED FROM THE BRITISH ISLES • OUR BEEF • OUR BUTCHER

STEAKS AGED 28 DAYS

FLAT IRON (225g) 16.50	FILLET (225g) 29.00
<i>Served Medium</i>	
RUMP (225g) 18.50	FILLET (170g) 21.50
	Hash brown, peppercorn sauce
RIBEYE (225g) 21.50	STEAK DIANE (225g) 18.95
	<i>Served Medium</i>
SIRLOIN (225g) 22.50	Fillet steak, mushroom sauce

STEAKS DRY AGED 35 DAYS

COTE DE BOEUF (395g) 28.95	T-BONE (450g) 31.95
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USDA BEEF

We have teamed up with the finest producers of natural beef in the US.
USDA Angus beef 150 day corn fed. Steaks hand cut daily.

RIBEYE (300g) 30.00	SIRLOIN (300g) 31.00
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ALL OUR STEAKS ARE SERVED WITH HOUSE CUT CHIPS & A CHOICE OF SAUCE OR BUTTER

SAUCES: Peppercorn, Diane, Béarnaise BUTTERS: Blue cheese, garlic & parsley

THE BUTCHER'S CUTS

CHATEAUBRIAND (450g) 60.00	TOMAHAWK (800g) 60.00
Served with house cut chips, choice of sauce or butter, creamed spinach, roast tomato & mushrooms	Slow cooked 6 hours, finished over charcoal, served medium with house cut chips & Béarnaise

Big & generous, these cuts are great for two to share.

FILLET STEAK SANDWICH 15.25	CHEESEBURGER 13.95
Sourdough bread, caramelised onions, house cut chips & Béarnaise	Hand pressed daily, pickles, brioche bun & house cut chips

LAMB

MARINATED LAMB SKEWERS 20.00
Rice & mint yoghurt

NAVARIN OF LAMB 19.00
Carrots, turnips, rosemary & mash

FISH & SHELLFISH

NATIVE LOBSTER 24.00/35.00
House cut chips & hollandaise sauce

TUNA AU POIVRE 21.00
Line caught sashimi grade tuna, house cut chips & Béarnaise sauce

ROAST MARINATED ARCTIC SALMON 18.95
Cucumber yoghurt & lemon

TANDOOR MONKFISH 21.00
Rice & spiced tomato sauce (n)

SEA BASS 20.50
Tikka spices or simply grilled

SMOKED HADDOCK RISOTTO 8.95/13.95
Leeks & poached free range egg

FISH & CHIPS 16.50
Mushy peas, lemon & tartare sauce

SALMON FISHCAKES 16.50
Spinach, lemon & dill butter sauce

QUICK LUNCH

1 COURSE ~ £13.50

2 COURSE ~ £19.50

Everyday 12noon ~ 5pm

(see separate menu)

SALADS

CHARGRILLED CHICKEN CAESAR 11.00
Gem lettuce, crispy bacon, croutons & Parmesan

TUNA NICOISE 15.50
Line caught sashimi grade tuna, artichokes, green beans, olives, tomato & anchovies

BAKED SOMERSET GOATS CHEESE 12.00
Beetroot, watercress & toasted hazelnuts (v)(n)

GRILLED ARCTIC SALMON SUPERFOOD 15.50
Quinoa, broccoli, rocket, baby spinach, beetroot & toasted seeds

SIDES

ONION RINGS (v) 3.50

HOUSE CUT CHIPS (v) 4.00

MASH (v) 4.00

CHARRED SWEET POTATOES (v) 4.00
Lemongrass crème fraiche

PAK CHOI (v) 4.25
Ginger & spring onion

ROAST FIELD MUSHROOMS (v) 4.25
Garlic & parsley

SPRING CABBAGE, PEAS & BACON 4.25

CREAMED SPINACH (v) 4.25

CHARGRILLED BROCCOLI (v) 4.25
Chilli & garlic

HOUSE SLAW (v) 4.00

HOUSE SALAD (v) 4.25