



## WHILST YOU WAIT

Marinated Nocellara olives 3.5

Bread & butter 5

## TO START

Ketel One vodka cured Loch Var salmon  
pickled fennel and cucumber 12

Steamed Wye Valley asparagus  
fried duck egg, hazelnut vinaigrette 13

Scottish Aberdeen Angus beef tartare  
grilled sourdough 12

Beetroot salad

beetroot hummus, spiced crispy chickpeas, kale (VG) 10

Grilled tiger prawns  
garlic, chili, coriander 15

Tuna tartare  
chili, sesame dressing 14

Lobster cocktail  
baby gem, avocado, Marie rose sauce 19

Half dozen Jersey rock oysters  
shallots, red wine vinegar 16.5

## STRAIGHT OFF THE GRILL

### FILLET

225g 21-day dry aged South Devon 29

### RIBEYE

350g 21-day dry aged Cumbrian 32

350g 35 day aged Scottish Aberdeen Angus 29  
*served on the bone*

### SIRLOIN

300g 35-day dry aged Aberdeen Angus & Hereford cross 27

300g 35-day aged USDA Prime 28

### SHARING CUTS

*All beef cuts served with bone marrow*

28-day aged Aberdeen Angus chateaubriand 12  
per 100g

30-day dry aged Aberdeen Angus and  
Hereford

Porterhouse 8.5 per 100g

28-day aged Aberdeen Angus & Hereford  
tomahawk 7.5 per 100g

### SAUCES

Peppercorn / Red wine / Béarnaise 2.5 (each)

## OTHER CLASSICS

Aberdeen Angus brisket & chuck burger, smoked bacon, cheese, chips 18

Day boat fish, market price

Half or whole grilled native lobster, garlic butter 26/50

Suffolk free range chicken, confit garlic mash, wild mushrooms, chicken jus 22

Essex spring lamb rump, minted pea & broad beans fricassée, Jersey royal potatoes 24

Wye Valley asparagus risotto (VG) 18

## FOR THE TABLE

Triple cooked chips (VG) 4.5

Chargrilled garlic field mushrooms (VG) 5

Steamed spinach (VG) 4.5

Minted Jersey royal potatoes 4.5

Tender stem broccoli, chili, garlic (VG) 5

Tomato & red onion salad (VG) 4.5

Butterhead lettuce, pink peppercorn 5

Mac 'n' cheese 4.5