

## SHARING

**BARBECUE** 17.00  
Hickory smoked ribs, chipotle wings, home smoked hotdog, pulled pork bun & house slaw

**CHARRED FLAT BREAD (v)(n)** 5.25  
Hummus, parsley, red onion & pine nuts

**MERSEA ISLAND ROCK OYSTERS** 13.00  
Half dozen, Tabasco & lemon

**MARINATED OLIVES (v)** 3.75  
Garlic, chilli & rosemary

**SPICED WHITEBAIT** 6.00  
Lemon & garlic mayonnaise

**ASIAN** 21.00  
Crispy duck pancakes, tempura king prawns, chicken tikka skewers, Thai spiced fishcakes & chilli squid

## CHARCOAL BURNING GRILL & 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** 5.50  
Roast cherry tomatoes & basil (v)

**CHARGRILLED ASPARAGUS** 7.50  
Poached free range egg & hollandaise (v)

**SMOKED SALMON** 8.95  
H. Forman & Son's smoked Scottish salmon, lemon & sourdough toast

**CRISPY DUCK SALAD** 8.50  
Watercress, soy & sesame

**SALT BAKED BEETS** 7.50  
Buffalo ricotta cheese, watercress & toasted seeds

**THAI SPICED FISHCAKES** 7.95  
Atlantic wild halibut, tomato & lemongrass sauce

**CHILLI SQUID** 7.95  
Thai herbs & noodle salad

**KING PRAWN TEMPURA** 9.00  
Chilli & lime jam

**CARPACCIO** 10.00  
Seared beef fillet, beetroot, horseradish, watercress & Parmesan

**SCALLOPS THERMIDOR** 10.95  
Isle of Man scallops, baby spinach & lemon

**CHICKEN SKEWERS** 7.50  
Tikka spices & mint yoghurt

**SKILLET ROAST MUSSELS** 9.00  
Scottish mussels, white wine, garlic & parsley cream

### POULTRY

**CHARGRILLED CHICKEN PAILLARD** 14.50  
Mango salsa & curry sauce

**CRISPY DUCK** 15.00  
Pak choi, broccoli, honey & sesame

### PORK

**SLOW COOKED FREE RANGE PULLED PORK** 11.50  
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** 11.50  
Lemon butter sauce (v)

**SPRING VEGETABLE RISOTTO** 7.95/11.95  
Goats cheese, basil & lemon (v)

(v) denotes other vegetarian dishes available on this menu

### QUICK LUNCH

1 COURSE ~ £12  
2 COURSE ~ £16  
Everyday 12noon ~ 5pm  
(see separate menu)

### STEAK & LOBSTER

FOR TWO TO SHARE £25.00 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

<b>FLAT IRON (225g)</b> 15.00	<b>FILLET (225g)</b> 27.00
<i>Served Medium</i>	
<b>RUMP (225g)</b> 17.95	<b>FILLET (170g)</b> 21.00
	Hash brown, peppercorn sauce
<b>RIBEYE (225g)</b> 20.95	<b>STEAK DIANE (225g)</b> 17.50
	<i>Served Medium</i>
<b>SIRLOIN (225g)</b> 21.95	Fillet steak, mushroom sauce

#### STEAKS DRY AGED 35 DAYS

<b>COTE DE BOEUF (395g)</b> 27.95	<b>T-BONE (450g)</b> 29.95
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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.

<b>RIBEYE (300g)</b> 28.00	<b>SIRLOIN (300g)</b> 29.00
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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

<b>CHATEAUBRIAND (450g)</b> 55.00	<b>TOMAHAWK (800g)</b> 55.00
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.

<b>FILLET STEAK SANDWICH</b> 13.95	<b>CHEESEBURGER</b> 12.95
Sourdough bread, caramelised onions, house cut chips & Béarnaise	Hand pressed daily, pickles, brioche bun & house cut chips

### LAMB

**MARINATED LAMB SKEWERS** 19.00  
Rice & mint yoghurt

**NAVARIN OF LAMB** 18.00  
Carrots, turnips, rosemary & mash

### FISH & SHELLFISH

**NATIVE LOBSTER** 24.00/35.00  
House cut chips & hollandaise sauce

**TUNA AU POIVRE** 19.50  
Line caught sashimi grade tuna, house cut chips & Béarnaise sauce

**ROAST MARINATED ARCTIC SALMON** 17.95  
Cucumber yoghurt & lemon

**SEA BASS** 18.50  
Tikka spices or simply grilled

**SMOKED HADDOCK RISOTTO** 8.25/12.95  
Leeks & poached free range egg

**FISH & CHIPS** 14.95  
Mushy peas, lemon & tartare sauce

**SALMON FISHCAKES** 14.95  
Spinach, lemon & dill butter sauce

### SUNDAY ROAST

£26 FOR TWO TO SHARE

Enjoy a Sunday roast sharing board with your choice of roast & all the trimmings.  
Available Sundays  
(see separate menu)

### SALADS

**CHARGRILLED CHICKEN CAESAR** 10.00  
Gem lettuce, crispy bacon, croutons & Parmesan

**TUNA NICOISE** 14.50  
Line caught sashimi grade tuna, artichokes, green beans, olives, tomato & anchovies

**BAKED SOMERSET GOATS CHEESE** 11.00  
Beetroot, watercress & toasted hazelnuts (v)(n)

**GRILLED ARCTIC SALMON SUPERFOOD** 13.95  
Quinoa, broccoli, rocket, baby spinach, beetroot & toasted seeds

### SIDES

**ONION RINGS (v)** 3.00

**HOUSE CUT CHIPS (v)** 3.75

**MASH (v)** 3.75

**CHARRED SWEET POTATOES (v)** 3.75  
Lemongrass crème fraiche

**ROAST FIELD MUSHROOMS (v)** 4.00  
Garlic & parsley

**PAK CHOI (v)** 4.00  
Ginger & spring onion

**SPRING CABBAGE, PEAS & BACON** 4.00

**CREAMED SPINACH (v)** 4.00

**CHARGRILLED BROCCOLI (v)** 4.00  
Chilli & garlic

**HOUSE SLAW (v)** 3.75

**HOUSE SALAD (v)** 4.00