

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

CHARRED FLAT BREAD (v)(n) 5.00  
Hummus, parsley, red onion & pine nuts

CARLINGFORD ROCK OYSTERS 11.00  
Half dozen, Tabasco & lemon

MARINATED OLIVES (v) 3.75  
Garlic, chilli, rosemary

SPICED WHITEBAIT 6.00  
Lemon, garlic mayonnaise

ASIAN 20.00  
Crispy duck pancakes, tempura king prawns, chicken tikka skewers, thai spiced fishcakes, chilli squid

CHARGRILL & WOOD STONE OVEN

AT THE HEART OF OUR MENU IS A CHARGRILL & WOOD STONE OVEN WHERE OUR SEASONAL INGREDIENTS ARE SIMPLY PREPARED, RICH WITH FLAVOURS OF SMOKE & FIRE

STARTERS

VINE TOMATO SOUP 5.50  
Roast cherry tomatoes, basil pesto (v)(n)

ROAST BABY BEETS 6.50  
Buffalo ricotta, smoked seeds, red wine & tarragon dressing

CRAB ON TOAST 8.50  
Crushed broad beans, pea shoots & lemon dressing

SEVERN & WYE SMOKED SALMON 8.50  
Sourdough toast

CRISPY DUCK SALAD 8.50  
Watercress, soy & sesame

CHARGRILLED ASPARAGUS 7.50  
Poached free range egg, hollandaise sauce (v)

THAI SPICED FISHCAKES 7.95  
Atlantic wild halibut, coconut & lime leaf sauce

CHILLI SQUID 7.95  
Thai herbs, noodle salad

KING PRAWN TEMPURA 9.00  
Chilli & lime jam

POTTED BEEF & BACON 7.50  
Piccalilli, sourdough toast

CHICKEN SKEWERS 7.50  
Tikka spices, mint yoghurt

POULTRY

FLATTENED & MARINATED CHICKEN 14.00  
Lemon & rosemary, house cut chips

CRISPY DUCK 14.00  
Spiced plums, honey & red wine

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 10.00  
Full rack 20.00

VEGETARIAN

ASPARAGUS, FRESH PEA & BROCCOLI TART 11.50  
Lemon butter sauce (v)

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

(v) denotes other vegetarian dishes available on this menu

QUICK LUNCH

I COURSE ~ £10.00  
2 COURSE ~ £15.00  
Everyday 12noon ~ 5pm  
(see separate menu)

STEAK & LOBSTER

FOR TWO TO SHARE £22.50 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 •  
OUR BEEF • OUR FARM • OUR BUTCHER • 100% BRITISH  
AGED IN HOUSE • LIMOUSIN • HEREFORD  
ABERDEEN ANGUS • HAND CUT STEAKS • DRY AGED

STEAKS AGED 28 DAYS

FLAT IRON (225g) 15.00	FILLET (225g) 24.95
Served Medium	
RUMP (225g) 17.95	FILLET (170g) 21.00
Hash brown, peppercorn sauce	
RIBEYE (225g) 20.95	STEAK DIANE (225g) 17.50
Served Medium	
SIRLOIN (225g) 21.95	Fillet steak, mushroom sauce

STEAKS DRY AGED 35 DAYS

COTE DE BOEUF (395g) 27.95	T-BONE (450g) 29.95
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GUEST BEEF

USDA

• We have teamed up with the finest producers of natural beef in the US •  
150 day corn fed ribeye steaks, hand cut daily

300G ..... 27.00	400G ..... 30.00
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ALL OUR STEAKS ARE SERVED WITH HOUSE CUT CHIPS & A CHOICE OF SAUCE OR BUTTER  
SAUCES: Peppercorn, Diane, Béarnaise. BUTTERS: Stilton, garlic & parsley

THE BUTCHER'S CUTS

CHATEAUBRIAND (450g) 52.95	TOMAHAWK (800g) 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 sauce

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

FILLET STEAK SANDWICH 13.95	CHEESEBURGER 12.95
Sourdough bread, caramelised onions, house cut chips & bearnaise	Hand pressed daily, pickles, brioche bun, house cut chips

LAMB

MARINATED LAMB SKEWERS 18.00  
Rice, mint yoghurt

FISH & SHELLFISH

NATIVE LOBSTER 24.00/35.00  
House cut chips, hollandaise sauce

TUNA AU POIVRE 18.95  
House cut chips, Béarnaise sauce

MARINATED SALMON STEAK 15.50  
Cucumber yoghurt, lemon, dill

SEA BASS 17.95  
Tikka spices or simply grilled

SMOKED HADDOCK RISOTTO 8.25/12.95  
Leeks, poached egg

FISH & CHIPS 14.95  
Mushy peas, lemon, tartare sauce

SALMON FISHCAKES 14.95  
Spinach, lemon & dill butter sauce

SALADS

CHARGRILLED CHICKEN CAESAR 10.00  
Baby gem, Parmesan, croutons, anchovies & bacon

PRAWN & AVOCADO 9.95/13.95  
Baby gem, salad cress, Marie-rose dressing

GOATS CHEESE & BEETROOT 13.00  
Watercress, capers & chicory (v)

GRILLED SALMON SUPERFOOD 13.95  
Quinoa, broccoli, tomato, baby spinach, peas, toasted seeds

SIDES

ONION RINGS (v) 3.00

HOUSE CUT CHIPS (v) 3.65

CHARRED SWEET POTATOES (v) 3.65  
Lemongrass creme fraiche

CHARGRILLED COURGETTE SKEWERS (v) 3.95  
Soy, toasted sesame

CREAMED SPINACH (v) 3.95

PAK CHOI (v) 3.95  
Ginger, spring onion

CHARGRILLED BROCCOLI 3.95  
Chilli, garlic (v)

HOUSE SLAW (v) 3.65

HOUSE SALAD (v) 3.95

BEEF TOMATO SALAD (v) 3.65