



Breads and Nibbles

Artisan Olives V, GF 2.50
A Mix of Green and Black Olives with Garlic and Herbs

Bread Selection V 4.00

Edemame Beans V, GF 3.00
with Soy, Ginger and Chilli

Starters

Ham Hock Terrine GF 5.50
with Mixed Salad and Homemade Piccalilli

Confit Duck Leg GF 8.00
with Endive Salad with Pomegranate and Pistachios

Sweet Potato Falafel V 6.00
with Pea and Feta Hummus

King Scallops Three Ways 14.00
Served with Chilli and Lime with Strawberry Pearls, Yuzu with Pickled Ginger and Yuzu Pearls,
Black Pudding and Pea Puree with Balsamic Pearls

Gambas Pil Pil 9.00
A Spanish Favourite, Prawns Served in a Hot Sizzling Sauce of Garlic, Chilli and Olive Oil,
Served with a Wedge of Ciabatta

Spiced Chicken Wings GF 6.00
Deep Fried Sriracha Chicken Wings Tossed in Honey and Sriracha Sauce,
Spring Onion and Sesame Seeds

Mains

Lamb Rump GF 17.00
Minted Peas and Edemame Beans, Charred Baby Gem and a Rich Stock Based Sauce

Gressingham Duck Breast V 19.00
Tamarind Marinated Duck Breast with an Asian Hot Slaw

Pan Roasted Hake GF 16.00
Butter Bean Chorizo Stew with Parsley Oil & Ciabatta

Corn-Fed Chicken Supreme GF 18.00
Morel Mushroom Sauce and Butternut Squash Gnocchi

Vegetable Penang GF 11.00
with Lychee, Daikon, Bamboo Shoots and Asian Style Salad
(Add Chicken for 3.50)

King Prawn Linguine V (Available as GF) 13.00
in a Tomato Based Sauce with Chilli, Garlic and Rocket

Grills and Roasts

All GF

8oz Rump Steak 13.00

10oz Rib-eye Steak 21.00

20oz Rib-Eye On The Bone 31.00

6oz Fillet Steak 21.00

Chateaubriand For Two People 61.00
16oz with a Choice of Sauce and Two Sides

Add Some Gambas Prawns to any Steak for 3.50

Half Lobster (275g) 20.00
Served with Chips, Grilled Lemon and Watercress

Lobster (550g) 39.00
Served with Chips, Grilled Lemon and Watercress

4 or 8 Boneless Honey-Glazed Chicken Thighs 14.00 / 26.00

2 or 4 Vegetable and Halloumi Skewers 12.00 / 23.00

Salads

Chicken and Avocado Super Food Salad 9.00

Duck and Watermelon with Watercress, Mint and Coriander 12.00

Classic Caesar GF 7.00
Add Chicken for 3.50

Halloumi With Spinach, Watercress, Rocket, Tomato and Croutons V 12.00

Burgers

All GF without the Bun

Classic Chicken Sandwich 9.00
with Bacon, Cheese, Tomato, Caramelised Onions and Baby Gem, Gherkin, Mayonnaise

Pork & Chorizo Burger 9.00
with Chipotle Mayo, Tomato, Caramelised Onions, Gherkin, Rocket, Chilli Jam

Lobster Brioche 19.00
with Avocado, Baby Gem and Mayonnaise

Mushroom and Halloumi Burger V 8.00
Caramelised Onions, Tomato, Rocket and Herb Oil, Mayonnaise

Sugar Hut Burger 13.00
House Burger Sauce, Rib Meat, Bacon, Cheese, Onion Rings, Baby Gem and Bacon Jam

Sides

Honey Roast Carrots V, GF 3.00

Market Vegetables V, GF 4.00

Sweet Potato Fries V 3.50

Minted New Potatoes V, GF 4.00

Truffled Mac and Cheese 6.00

Rocket and Parmesan Salad GF 3.00

Super Food Salad V, GF 3.00

Onion Rings V 2.00

Original Chips V 3.00

Truffle and Parmesan Chips GF 4.00

Smoked Salt Chips V, GF 3.50

Sauces, Butters and Condiments

Peppercorn Sauce GF 2.50 **Béarnaise Sauce** V, GF 3.00 **Chateaubriand Sauce** GF 2.50 **Garlic Butter** GF 3.00 **Truffle Butter** V, GF 1.50

Chilli and Lime Butter V, GF 1.50 **Porcini Butter** V, GF 2.00 **Foie Gras Butter** V, GF 1.50 **Garlic Mayo** V, GF 1.50 **Mustard Mayo** V, GF 1.50 **Chipotle Mayo** V, GF 1.50

House-made Burger Sauce V, GF 1.00 **House-made Bacon Jam** GF 2.50 **House-made BBQ Sauce** GF 1.00

V - Denotes Vegetarian. GF - Denotes Gluten-Free. Please advise your server of any special dietary requirements. An optional service charge of 10% will be added to your bill. Due to the nature of our fresh produce, some items can be limited.