DINNER MENU

Snacks

Polenta fries, truffle mayo £5

Nacho, salsa, jalapeño peppers & crème fraiche £5

Homemade sourdough bread, tapenade, vinegar £5

Garlic bread £5

Fried chicken, ranch sauce £5

Starters

Salt & chilli prawns, charred lettuce, satay £9

Ox cheek, cauliflower & miso £9

Scallop, bisque, fennel £9.50

Celery, walnut, apple & blue cheese tart £8

Mains

Fresh Cod fillet, broccoli, almonds, crushed potato £18

Irish Lamb rump, braised shoulder, artichoke, juniper & rosemary jus, champ £22

Chicken supreme, leeks, madeira, champ £17

Smoked beef fillet, slow cooked ox cheek, wild mushroom, bone marrow crumb, dauphinois £23

Pork fillet, prosciutto ham, scallops, roast cabbage, hazelnut & sage jus, champ £20

STEAKS

Salt aged Sirloin £29.50

Salt aged Delmonico £29.50

Flat Iron steak £23 (can only be cooked medium-rare or medium)

All steaks served with vegetables, onion rings, chips & sauce of your choice.

PEPPER – pepper sauce

SIGNATURE – braised red cabbage, chorizo & blue cheese sauce

SURF & TURF – 2 large tiger prawns, chilli & garlic butter (add £5)

SIDES £3.95 – triple cooked chips, crushed potato, chilli roast potato, champ, organic leaves & plum tomato, seasonal local vegetables & herb butter