



STEAK NIGHT

Nocellara olives **£5**

Homemade bread, truffle and honey butter, olive oil, aged balsamic **£6**

Starters

Pea and mint soup, pancetta, crème fraîche, homemade bread **£9**

Pan-seared scallops, asparagus, broad bean, pea and cannellini beans **£23**

Cannellini beans braised in olive oil, wild garlic, Parmesan, char-grilled focaccia **£11**

Ham hock terrine, crostini, piccalilli **£14**

STEAKS

(Limousin Cattle, Adam and Jo Whitehead, Bocking, Essex)

200z Chateaubriand – recommended for two **£80**

Sirloin (100z) **£28** Ribeye (100z) **£30** Fillet (8oz) **£38** Rump (100z) **£23**

Cod fillet **£18**

Lamb rump (8oz) **£28**

Sauces

Peppercorn, blue cheese, mushroom, red wine, salsa verde **£3 each**

Extras

Roasted cherry tomatoes, field mushrooms, two fried eggs **£3 each**

Sides

French fries **£5**

House salad **£5**

Triple cooked chips **£6**

Garlic prawns, aioli **£7.5**

“Posh chips”, truffle oil, Parmesan **£7**

Fine beans, roasted hazelnuts **£6**

Honey roasted carrots and parsnips **£6**

Halloumi fries, truffle honey **£7**

Char-grilled asparagus, salsa verde **£9**

Macaroni cheese **£6**

Creamy mashed potato **£6**

Onion rings **£4**

*Please inform us of any dietary requirements or allergies.
A 12.5% discretionary service charge will be added for tables over 6 guests.*