STEAK NIGHT

Nocellara olives **£5**
Homemade bread roll, whipped truffle and honey butter **£3**
Tempura gherkins, sweet chilli mayonnaise **£8**

Starters

Ham hock terrine, burnt apple purée, celeriac remoulade **£13**

Pear and chicory salad, celery, red grape, walnut, blue cheese dressing **£13**

Pan-seared scallops, sun blushed tomato and chorizo cream, pappardelle **£23**

Salmon gravadlax, fennel, beetroot, crème fraîche **£15**

STEAKS

Surrey Farm beef, 28-day-aged, sourced by Clark and Son, Sudbury. Cooked on the Robata Grill.

Chateaubriand (20oz) – recommended for two **£85**

Sirloin (10oz) **£38** Rib Eye (10oz) **£42** Fillet (8oz) **£45** Tuna steak **£36**

Sauces

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

Extras

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

Sides

Triple cooked chips **£5**

New potatoes, herb butter **£6**

"Posh chips", truffle oil, Parmesan **£7**

Creamy mashed potato **£6**

Onion rings **£6**

House salad **£5**

Fine beans, roasted hazelnuts **£7**

Char-grilled tenderstem broccoli **£7**

Petit pois, pancetta, crème fraiche **£6**

Garlic prawns **£8**

Please inform us of any dietary requirements or allergies.
A 12.5% discretionary service charge will be added for parties of 6 or more.