STARTERS

Cheese & onion croquette Walnut ketchup	£8.00
Olives Pickled chillis	£5.00
BBQ Padron Peppers Maple, minus 8 vinegar	£6.00
Blythburgh farm pork belly Parsley sauce, gherkin	£8.50
Heirloom squash tart Map e, goats cheese, nasturnum	£9.00



ROASTS

All roasts are served with roast potatoes, seasonal vegetables, carrot puree, Yorkshire pudding and red wine sauce.

	Dry aged striploin of beef	£23.50		
	Maple cured pork ribeye	£22.00		
	Dry aged chicken breast	£21.00		
Mains				
	Scottish cod loin	£26.00		
	Leek and potato pressing	£22.00		

SHARING STEAKS

SIDES

For our 30 to 50-day dry-aged steaks, please choose from our selection of cuts from our dry-age fridges. Steak sizes are subject to availability and typically range to 1.2kg.

Grass Fed Fillet £15.50 (Per 100g)

Our most tender muscle cut from the back of the cow, subtle flavour, minimal marbling.

Heritage Sirloin £12.50 (Per 100g)

Tender muscle from the back of the cow, strong flavours minimal marbling.

£11.00 (*Per 100g*)

Cut from the rib section, exceptional flavour, generous marbling.

Rump Cap **£8.50** (*Per 100g*)

Cut from the top of the rump, great flavour, moderate marbling.

Selection of British Cheese for two

Quince, grape, pickled walnut and crackers

Cauliflower cheese	Seasonal greens	
Roast potatoes	Dirty Mash	
DESSERTS Ginger pudding, apple caramel, vanilla ice cream	£7.50	
Blackcurrant crème brûlée	£7.00	
Valrhona Ivoir white chocolate	£9.00	

All £6.00

£19.00

Whilst we will make every effort to ensure that your meals are free from allergens, we are a small kitchen with all fourteen allergens and cannot guarantee that all traces are eliminated. Please be aware that the game may contain a shot. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.