

**PADRON PEPPERS £6**  
smoked salt



**GRILLED BREAD £4.95**  
burnt onion butter

## RAW

**Crudités** roasted squash, chilli oil £5

**Cured Smoked Salmon** dill crème fraîche,  
cucumber pickle, crackers £15

### Stonebass Ceviche

grilled mango, red onion, coriander £14

**Tuna Tartare** smashed avocado, smoked chilli, lime,  
sourdough crisp £15

## SMALL

**Coal Roast Beetroot** whipped feta,  
aged balsamic vinegar £8

**Chicken Liver Pâté** chutney, melba toast £7.50

**Grilled Leeks** creamed tofu, lovage oil £7

**Smoked Brisket Croquettes** chilli mayo,  
sauerkraut £8.95

## FIREPIT SET MENU

**2 COURSES £30    3 COURSES £35**

### Wood Smoked Mackerel Pate

pickled fennel & apple salad, melba toast

### Slow Roast D Cut Rump

fresh horseradish cream, bone broth gravy

### Berry Mess

roasted berries

**SERVED ALL EVENING**

## FROM THE FIRE

COOKED ON OUR FIREPIT OVER ENGLISH OAK & BIRCH WOOD

SERVED MONDAY TO SATURDAY EVENING  
from 5pm

## BEEF

NATIVE BREED BEEF BY PHILIP WARREN, DRY AGED & BUTCHERED IN HOUSE

~ to share ~

### Axehandle Ribeye

{36oz} £90    {39oz} £95    {42oz} £105

### Chateaubriand

{22oz} £100

### Porterhouse

{35oz} £95

SERVED WITH CHOICE OF SPUD, WATERCRESS SALAD & A SAUCE

**SAUCES...** BÉARNAISE, FRESH HORSERADISH, PEPPERCORN, GARLIC BUTTER OR SALSA VERDE

**SINGLE CUT STEAKS AVAILABLE ON REQUEST SEE BLACKBOARD**

### Dry Aged Steak Burger

dill pickle, sweet onion, lettuce, steak sauce mayo, fries £19

American cheese + £1    Streaky bacon + £2

## FISH

**Moules Marinière** 'cooked over the coals', house fries £19

**Chargrilled Tuna Steak** avocado, tomato, lemon £23

## VEGETABLES

MAIN COURSE FOR ONE / SIDE TO SHARE £14

**Grilled Hispi Cabbage** winter squash, salsa verde

## SPUDS

**Smoked Potatoes** rosemary, olive oil £5.50

**Red Skinned Mashed Potato** £5.50

**Ash Baked Sweet Potato** thyme, olive oil £5.50

## SIDES

**Broccoli** olive oil, chilli, garlic £5.95

### Creamed Spinach

confit garlic, crispy shallot, parmesan £6.50

### Truffle Mac & Cheese

gruyere, parmesan, crispy onion **TO SHARE** £12

### Wedge Salad

blue cheese, crispy bacon, black sesame £6.50

## PUDDING

### Dark Chocolate Brownie

salted caramel ice cream £8.50

**Burnt Cheesecake** wood smoked berries £7.50

**Sticky Toffee Pud** à la mode £7.50

**Crème Brûlée** £7.50

**Ice Cream & Sorbet** daily flavours 2 scoop bowl £6

**Berry Mess** £7.50

### Baked Alaska

lemon curd **TO SHARE** £12

*Sophie's*  
SOHO

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL  
PLEASE LET US KNOW IF YOU HAVE AN ALLERGY OR INTOLERANCE.