





STARTERS

£8
£9
£9
E19
£9

RAW

STONEBASS CEVICHE blood orange, chilli, coriander	£15
BEEF TOMATOES spring onion, ginger, coriander	£7
ROAST SQUASH HUMMUS crudités	£6
COAL ROASTED BEETROOT whipped feta, aged balsamic	£9
CANTABRIAN ANCHOVIES roasted red peppers, vinaigrette	£14

FROM THE FIRE





BLACK ANGUS BURGER

house recipe, carpaccio style cooked to order £20 + Thick Cut Bacon + £2

TUNA STEAK

Montgomery Cheddar + £1.50

grilled avocado, tomato relish, lemon £25

GRILLED CORNISH

SOLE

lemon, garlic butter £28

MUSHROOM PITHIVIER

tenderstem broccoli, mushroom gravy £25



COOKED ON OUR FIREPIT OVER ENGLISH OAK & BIRCH WOOD

all served with roasts potatoes, Yorkshire pud, seasonal veg & lashings of gravy

→ TO SHARE <

SLOW ROAST PRIME RIB OF BEEF 'on the bone' • £125 watercress, fresh horseradish

CORNISH LEG OF LAMB • £85 rosemary, garlic, chimichurri

'ENGLISH CUT' PRIME RIB '3 thin slices' – watercress, fresh horseradish	£50
ASADO LAMB SHOULDER rosemary, garlic, chimichurri	£29
WEST COUNTRY RUMP OF BEEF fresh horseradish	£32
PORK BELLY apple sauce	£28
PIT ROAST CHICKEN garlic herb butter	£29
GRILLED HISPI CABBAGE roasted winter squash puree, roasted peppers	£19

STEAKS

BUTCHER'S CUT RUMP (120z) £29.50

> RIBEYE (10oz) £45

> SIRLOIN (80z) £32.50

CENTRE CUT FILLET (80z) £48

ALL SERVED WITH FRIES & A CHOICE OF SAUCE Béarnaise, Horseradish Cream, Salsa Verde or Peppercorn

CHEF CUTS TO SHARE (DAILY SIZES) SEE BLACKBOARD

FOR THE TABLE

ROAST SIDES Yorkshire pud, Roast Potatoes, roast veg, gravy YORKSHIRE PUD £З

ROAST POTATOES £6

CREAMED SPINACH **CHARRED BABY GEM** £8parmesan, crispy shallot butter vinaigrette TENDERSTEM BROCCOLI HOUSE FRIES £8 $smoked\ salt$ tahini **RED-SKINNED MASH** CAULIFLOWER CHEESE £7 cheddar, chives spring onion







£6

£6

£7

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