Martini Madness • **1/2-PRICE** HOUSE MARTINIS • MON - WED

BAR & GRILL

STEAK FRITES *Served* 12-7PM • AFTER 9.30PM **£15**

SNACKS

grilled bread
beef butter | £4

padron peppers
sea salt | £6

Corn Ribs
miso mayo | £8

Buttermilk Cripsy Squid
lemon aioli | £9

Smoked Brisket Croquettes
sauerkraut | £9

Cod's Roe
radishes | £8

Pigs in Blankets
steak sauce | £9

Winter Squash Hummus
sesame crackers | £7

SOUPS & SALADS

FIRE PIT SOUP
french bread | £8

FRENCH ONION SOUP
smoked cheese, crouton | £11

CHICKEN CAESAR SALAD
parmesan, croutons, anchovy, soft boiled egg | £19

PEPPERED STEAK SALAD
filet mignon, roasted pepper, broccoli, house dressing | £25

BEETROOT AND AVOCADO SALAD
blood orange & citrus dressing | £15

Sandwiches

ROAST CHICKEN
sourdough with bacon,
lettuce, tomato, aioli | £18

'FRENCH DIP'
PRIME RIB
baguette with caramelised onion,
smoked cheese, dijon mayo,
bone marrow gravy | £25

HAM & CHEESE TOASTIE
celeriac remoulade | £15

SERVED UNTIL 4PM
& AFTER 9PM

GRILL

– DRY AGED & BUTCHERED IN HOUSE–

RIBEYE
10oz | £45

SIRLOIN
8oz | £32.50

FILLET
8oz | £48

BUTCHER'S CUT RUMP
12oz | £29.50

ALL SERVED WITH fries & a choice of sauce
SAUCES Bearnaise, Salsa Verde, Peppercorn, Garlic Butter , Horseradish Cream

TUNA STEAK
tomato relish | £25

DRY AGED STEAK BURGER
dill pickle, sweet onion, lettuce, steak sauce mayo, fries | £19

American cheese+£1 | streaky bacon +£1

SIDES

creamed spinach
crispy shallot, parmesan | £8

wedge salad
blue cheese, crispy bacon, | £7

red skinned mash
spring onion | £6

green salad
house dressing | £6

tenderstem broccoli
chilli, garlic | £8

house fries
sea salt | £6

PUDDINGS

HOME MADE ICE CREAM & SORBET
daily flavours | £3.50 (price per scoop)

DARK CHOCOLATE BROWNIE
à la mode | £8

CRÈME BRÛLÉE
| £8

Our beef are Native Breeds hand selected by Philip Warren Butchers from family farms in Devon & Cornwall
A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL PLEASE LET US KNOW IF YOU HAVE AN ALLERGY OR INTOLERANCE

WINE LIST

SPARKLING & CHAMPAGNE

	125ML	*BTL*
Prosecco Portenova *NV Italy*	9.75	39.5
Crémant de Bourgogne Blanc de Blancs Deux Roches *NV France*	13	56
Champagne Pommery Brut Royal NV France	19.5	105

WHITE

	175ML	*375ML*	*BTL*
Roi des Vignes Grande Reserve Blanc 2024/25 *Comté Tolosan, France*	8.5	16	28
Pecorino Tor del Colle 2024 *Abruzzo, Italy*	10	18	32
Loureiro Vinho Verde AB Valley 2024/25 *Minho, Portugal*	10.5	20	37
Albariño Pazo de Mirasoles 2025 *La Mancha, Spain*	11.5	23	43
Riesling Imperial Ruppertsberger 2024 *Pfalz, Germany*	12	23.5	44
Sauvignon Blanc Wairau River 2024/25 *Marlborough, New Zealand*	12.5	24.5	46
Chardonnay Foxglove 2019 *California, USA*	14	28	53
Gavi di Gavi Cà da Bosio 2025 *Piedmont, Italy*	15.5	29.5	56
Chablis Domaine des Hâtes 2023 *Burgundy, France*	16.5	33	64

RED

	175ML	*375ML*	*BTL*
El Zafiro Tinto 2023 *Extremadura, Spain*	8.5	16	29
Cabernet Sauvignon Casa do Lago 2021 *Lisboa, Portugal*	9.5	17	31
Beaujolais-Villages Vignes de 1940 Dupré 2024/25 *Beaujolais, France*	10	21	41
Pinot Noir Long Barn 2024 *California, USA*	13.5	26	49
Montepulciano Riserva Tor del Colle 2020 *Abruzzo, Italy*	12.5	24	43
Rioja Reserva Azabache 2020 *Rioja, Spain*	13	25	47
Malbec Alpataco Familia Schroeder 2024 *Patagonia, Argentina*	13.5	26	49
Château Tour de Grenet Lussac-Saint-Émilion 2020 *Bordeaux, France*	14.5	29	56
Côtes du Rhône Villages Le Vieux Logis 2022 *Southern Rhône, France*	14.5	29	55
The Ladybird Red 2020 *Stellenbosch, South Africa*	16.5	32	61