

## Dinner Menu

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Served from 6pm – 9pm

### Nibbles

Warm Sourdough with Balsamic and Olive Oil (VE)	£5
Nocellara Olives (VE) (GF)	£6
Roasted Nuts (VE) (DF)	£6

### Starters

Tomato & Basil Soup (VE) Served with Warm Sourdough Bread	£9
Cheddar Cheese Souffle (V) Vin Jaune Sauce	£18
Prawn & Shrimp Cocktail	£19
Warm Scotch Egg Pommery Grain Mustard Mayonnaise	£18

### Mains

Atlantic Cod Hispi Cabbage, Roast Bone Sauce	£28
8oz Wagyu Burger Cheese, Bacon, Skinny Fries and Relish	£24
Beer Battered Haddock Mushy Peas, Triple Cooked Chips and Tartare Sauce	£24
Mushroom Risotto (VE) (GF) Crispy Kale, Parsley	£23

Please notify your server of any food allergies, intolerances, or dietary requirements before placing your order. Many of our dishes can be adapted. Dishes marked (V) are vegetarian, (VE) are vegan & (GF) are gluten free. All prices are inclusive of VAT. A discretionary 10% service charge will be added to your bill.

## From the Grill

8oz 65 Day Salt Aged Sirloin Steak	£40
8oz 65 Day Salt Aged Ribeye Steak	£45
8oz Fillet Steak	£48
Pork Tomahawk	£28

## Sauce

Peppercorn Sauce	£4.50
Béarnaise sauce	£4.50
Café de Paris Butter	£4.50

## Sides

French fries	£5.50
Triple Cooked Chips	£7
Green Salad, Pomegranate & Sesame Dressing	£5
Caesar Salad	£5.50
Buttered New potatoes	£5.50
Charred Hispi Cabbage	£7
Two Fried Eggs	£4
Potato Dauphinoise	£7
Mac & Cheese	£7

## Desserts

Crème Caramel (V)	£11
Grand Marnier Ice Cream	
Coconut Panna Cotta (VE) (GF)	£9
Summer Berries	
The Rockiest Road Sundae (V)	£15
Selection Of 5 English Cheese	£18
Served with Quince, Truffle Honey, Chutney, and Crackers	