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## TEAR & SHARE

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### FRESH SELECTION OF BREADS & MARINATED GREEK OLIVES FOR 2

With Extra Virgin Olive Oil, Fresh Whipped Butter, Today's Flavoured Salt & Modena Balsamic Vinegar  
**£14.95**

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## TO BEGIN

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### CHEF'S SOUP OF THE DAY

Served with Warm Bread  
Ask your server for today's choice.  
**£8.95**

### RICH CHICKEN LIVER PATE

With Port & Redcurrant Jelly, Caramelized Onion  
Chutney & Toasted Brioche  
**£11.95**

### THAI SPICED FISHCAKE & CUCUMBER

Fragrant Thai Style Fishcake,  
Pickled Cucumber & Kimchi Mayonnaise  
**£11.95**

### MARINATED SLOW COOKED BEETROOT & GOAT CHEESE

A Selection of Purple, Candy & Golden Beetroots,  
French Goat Cheese, Fennel Seed Infused Filo  
Pastry, Fresh Honeycomb & Apple  
**£12.95**

### CRISPY BELLY PORK BITES & BLACK PUDDING

Served with Celeriac Remoulade, Soft Boiled  
Hens Egg, Honey & Mustard Dressing  
**£10.95**

### SPICY PIRI-PIRI XL KING PRAWNS

With Cherry Tomato Butter Sauce,  
Salsa Verde & Saffron Aioli  
**£15.95**

### CREAMED MUSHROOMS ON TOAST

with Sauteed Wild Mushrooms Finished with  
Pedro Ximenez Sherry. Served on Crouton.  
Topped with a Crispy Poached Egg  
**£12.50**

### STEAMED SHETLAND MUSSELS

Mussels Cooked in a Spicy Tomato & Fennel  
Sauce with Chargrilled Focaccia  
Small **£13.50** / Large **£26.00**

### OVEN BAKED GARLIC & ROSEMARY STUDDED MELTING CAMEMBERT

With Caramelized Onion Chutney,  
Accompanied with Chargrilled Country  
Sourdough  
**£13.50**

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## MAIN EVENT

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### ROASTED SKREI COD & FENNEL

With Winter Squash, Roasted & Cured Fennel,  
Violetta Potatoes & Crayfish Dressing  
**£31.95**

### ROASTED FILLET OF CHAROLAIS BEEF

Caramelised Onion, Herb Crumb, Confit  
Potato, Beef Featherblade & Bone Marrow Jus  
**£42.95**

### MARKET SEAFOOD FRESH LINGUINE

With Mussels, Crayfish, White Wine,  
Garlic & Parsley Cream Sauce  
**£25.95**

### TAGLIATELLE CARBONARA

With Crispy Soft Poached Egg,  
Wild Mushrooms  
& Smoked Pancetta di Parma  
with Aged Grana Padano  
**£20.95**

### 12 HOUR BRAISED CRISPY WELSH BLACK BELLY PORK

With Savoy Cabbage, Smoked Pancetta,  
Apple Cider Sauce & Mustard Mash  
**£28.50**

### SLOW COOKED CAULIFLOWER STEAK

With Harissa Chickpeas, Fine Beans, Crispy  
Shallots & Labneh (V)  
**£19.50**

### SPINACH, FENNEL & RICOTTA RAVIOLI

With Winter Squash Cream, King Oyster  
Scallop & Toasted Hazelnut Dressing (V)  
**£21.95**

### ROASTED YORKSHIRE CHICKEN BREAST

With Creamy Chicken & Leek stuffed Potato,  
Charred Leek, Smoked Pancetta &  
a Chicken & Thyme Jus  
**£27.95**

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## FROM THE GRILL

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Finest Quality 45 Days Dry Aged Grass Fed Charolais Beef served with Garlic  
& Thyme Roasted Tomato, Mushroom, Watercress & Radish Salad

225gr SIRLOIN STEAK  
**£38.95**

225gr CENTER CUT  
FILLET STEAK  
**£44.95**

225gr SALT-AGED  
RUMP STEAK  
**£33.95**

## SAUCES

Peppercorn - Garlic & Herb Butter - Diane - Beef Jus  
**£3.95 each**

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## A BIT ON THE SIDE

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-House Salad  
-Hand Cut Chips  
-French Fries  
Winter Roasted Vegetables  
-Buttered New Potatoes  
-Bread and Whipped Butter  
**£5.00 each**

-Piemonte White Truffle & Grana Padano Fries  
-Beef Fat Chips  
**£6.00 each**

Surf & Turf -3 XL King Prawns cooked in Garlic Butter & Herbs  
**£8.95**