

FOOD MENU



*To deliver our amazing flavour profiles
we cook our signature dishes in our
charcoal Jisper grill & oven.*

FOR THE TABLE

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|----------------------------------|--------|
| Shatta spiced nuts | 4.00 £ |
| Nocellara olives | 4.50 £ |
| Basil Picos, red pepper tapenade | 5.00 £ |
| Bread, butter, smoked salt | 3.00 £ |

SMALL PLATES

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| Classic steak tartare, deep fried capers, crostini | 10.50 £ |
| Beef sliders, relish, pickled gherkins | 7.00 £ |
| Octopus, sweet potato puree, smoked paprika mayo | 9.50 £ |
| Pan fried scallops, broccoli puree, crispy bacon | 12.50 £ |
| Vegetable arancini, gorgonzola | 6.00 £ |
| Burrata heart, toasted focaccia bread | 9.50 £ |

PALATE CLEANSERS Granny Gothards 2.50 £

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| Bloody Mary |
| Prosecco |
| Martin Miller gin & tonic |
| Lashings of lime |

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LAND

| | |
|---|---------|
| Whole cornfed chicken, thyme, lemon | 21.00 £ |
| Roasted rack of lamb, confit garlic | 32.00 £ |
| Pork skewers, Italian sausage, pancetta | 14.00 £ |
| Marinated lamb skewers, smoked yogurt | 16.00 £ |
| Slow cooked beef pie, mushrooms | 16.50 £ |

BURGERS

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| Prime beef | 16.00 £ |
| Mushroom, caramelised onion, avocado | 14.00 £ |
| Grilled chicken, smoked relish | 13.50 £ |
| Halloumi, slow grilled peppers, courgette | 13.00 £ |

NATIVE BREEDS

All our steaks are sourced for their individual excellence, all grass fed, matured and aged for a minimum of 21 days

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| 200g Rump cap | 15.00 £ |
| 300g Sirloin | 22.00 £ |
| 300g Ribeye | 30.00 £ |

WESTHOLME WAGYU



The Westholme Wagyu herd contains the most highly credentialed Wagyu cattle ever to leave Japan (Minimum 200g serve)

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|-------------------------------------|---------|
| Striploin 4/5mbs Classic Fine /100g | 17.00 £ |
| Fillet 4/5mbs Classic Fine /100g | 25.00 £ |

LARGE CUTS

These steaks are priced per 100g and are dependent on what we have in stock, all generally over 500g.

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| Bone in rib /100g | 9.00 £ |
| Porterhouse /100g | 9.50 £ |
| Galician blond ribeye on bone 'grade 9' /100g | 11.50 £ |

SAUCES

2.50 £

Peppercorn, chimichurri, blue cheese, borderlaise, bearnaise



SEA

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| 'Loch Duart' salmon teriyaki, pickled cucumber, sesame seeds | 16.50 £ |
| Whole grilled South coast wild seabass, fennel, orange | 18.50 £ |
| Tiger prawns, gremolata sauce | 15.50 £ |
| Smoked mussels, garlic & chilli, fries | 14.50 £ |
| Beer battered British haddock, tartare sauce, mushy peas, skinny fries | 18.50 £ |



FIELD

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| Roasted squash risotto, crispy sage | 13.50 £ |
| Quinoa, roasted leek, broccoli, almond | 15.00 £ |
| Pearl barley, heritage carrots, toasted pumpkin seeds, pomegranate | 15.00 £ |
| Wild mushroom tagliatelle | 14.00 £ |
| Spiced cauliflower steak, sriracha | 14.00 £ |

SIDES

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|-------------------------------|--------|
| Triple cooked chips | 4.50 £ |
| Parmesan, truffle oil fries | 4.50 £ |
| Roasted sweet potato | 4.50 £ |
| Baby potatoes | 4.50 £ |
| Tenderstem broccoli & almonds | 4.50 £ |
| Courgette fritti & parmesan | 5.00 £ |
| Buttered spinach | 5.00 £ |
| Mac n' cheese | 6.00 £ |
| Orange glazed carrots | 4.50 £ |

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DESSERT

| | |
|--|----------------------|
| Sticky toffee pudding, 'Appleton Estate' rum sauce, rum & raisin ice cream | 6.00 £ |
| Chocolate fondant pudding, vanilla ice cream, candied pistachio | 6.50 £ |
| Spiced caramelised apple, blueberry crumble, custard | 6.50 £ |
| Crème brûlée | 6.00 £ |
| Caffé affogato | 6.00 £ |
| Ice cream & sorbet Granny Goths 1/2/3 scoops | 2.50 £/4.00 £/6.00 £ |
| Chef selection of cheese, chutney, honey, artisan crackers | 14.00 £ |

PORT & SWEET WINE

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| The Noble Mud Pie Viognier Roussanne, d'Arenberg, 2015 Australia | |
| 100ml glass | 7.50 £ |
| 375ml bottle | 26.50 £ |
| Quinta do Crastro LBV Port | |
| 100ml glass | 8.50 £ |

COFFEE

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|----------------------------|---------------|
| Espresso/Macchiato/double | 2.75 £/3.50 £ |
| Flat White | 3.50 £ |
| Cappuccino/Latte/Americano | 3.25 £ |
| Liqueur coffee | 9.00 £ |
| Hot chocolate | 3.25 £ |

TEA

| | |
|-------------------------------|--------|
| English Breakfast / Earl Grey | 2.80 £ |
| Mint / Camomile | 3.00 £ |
| Green Dragon / Ginger & Herb | 3.50 £ |

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