

BEFORE

SIP

MARGARITA

Casamigos Blanco,
Cointreau & Lime
£14

COSMOPOLITAN

Ketel One Citroen,
Cointreau & Cranberry
£14

CLOVER CLUB

Tanqueray Gin,
Raspberries & Lemon
£12

DAIQUIRI

Classic | Hemingway | Strawberry
Bacardi Carta Blanca,
Lime & Sugar
£13

NEGRONI

Tanqueray No. 10, Campari
& Antica Formula
£14

LA VIE EN ROSE

Non-Alcoholic
Seedlip Spice, Pomegranate,
Grenadine, Lemon & Rose
£9

SNACKS

GORDAL OLIVES

Rosemary & Garlic

£5

PEANUTS

Spiced & Salted

£4

STARTERS

BUTTERNUT SQUASH SOUP

Blue Cheese & Pumpkin Seeds

£9

TEMPURA PRAWNS

£10

Rocket & Chilli Jam

KING SCALLOPS

Butternut, Miso & White Wine Sauce

£18 | £25

PORK SALAD

£12

Peanuts, Carrot, Cucumber & Coriander

MAINS

KING PRAWN CURRY	£26	CORN-FED CHICKEN	£25
Fragrant Rice, Fish Pakora & Sweetcorn			
GNOCCHI	£19	COD	£26
Wild Mushroom, Spinach & Parmesan			Potato Fondant, Romesco & Tenderstem

THE GRILL

RIB-EYE 340G	£38	WAGYU FILLET 225G	£85
Donald Russell, UK			
FILLET 225G	£40	PORK TOMAHAWK	£28
Donald Russell, UK			Lancashire, UK
CHATEAUBRIAND 500G	£75	MISO SALMON	£30
Donald Russell, UK			Scotland, UK
WAGYU RIB-EYE 280G	£78	SAUCES	£4
Westholme, Australia			Blue Cheese Peppercorn Chimichurri Béarnaise

SIDES

GLAZED CAULIFLOWER	£8.5	FRENCH FRIES CHUNKY CHIPS	£6
Soy, Ginger & Garlic			Add Truffle & Parmesan Salt & Pepper £2
TENDERSTEM BROCCOLI	£7.5	MAC & CHEESE	£10
Garlic, Chilli & Soy			Cheddar & Chive
ARGENTINIAN RED PRAWNS	£14	SWEETCORN TEMPURA	£6
Garlic Butter			Chilli & Lime Salt
CAESAR SALAD	£6 £11	ROCKET & PARMESAN	£6 £11
Baby Gem, Croutons, Parmesan & Anchovies			Balsamic
HOUSE CHOPPED SALAD	£5 £9	CREAMED POTATO	£6
Cucumber, Carrot, Peppers, & Cherry Tomato			Add Truffle £2
WILD MUSHROOMS	£8	CREAMED SPINACH	£8

AFTER

NIGHTCAPS

OLD FASHIONED

Bulleit Bourbon | JW Black
Demerara & Angostura
£14

COCO BANANE

Frangelico, Baileys, Speculoos,
Banana & Chocolate
£14

SIDECAR

Rémy Martin 1738, Metaxa,
Cointreau & Lemon
£15

THE SOUR

Amaretto | Bruichladdich | Pisco
Angostura, Aquafaba & Lemon
£14

THE BIG GREEN

Non-Alcoholic
Elderflower, Fresh Basil, Apple & Lime
£9

DESSERT

STICKY TOFFEE PUDDING

Vanilla Ice Cream & Butterscotch

£7

ORANGE BLOSSOM MUSCAT

£7 | £35

'Essensia', Madera, California, USA, 2022

VANILLA CHEESECAKE

Gingerbread & Poached Pear

£7

SAUTERNES

£9 | £45

Castelnau de Suduiraut, Bordeaux, France, 2022

AFFOGATO

Add Amaretto, Frangelico Or Baileys

£5 | £10

RECIOTO DELLA VALPOLICELLA

£16 | £80

Classico, 'L'Eremita', Ca'Rugate, Veneto, Italy, 2019

WINE

SUNDAY

2 Courses £35 | 3 Courses £40

Served 13:00 – 16:00

ROASTS

ROAST SIRLOIN OF BEEF

HALF ROAST CHICKEN

NUT ROAST

Served with Roast Potatoes, Yorkshire Pudding,
Cauliflower Cheese, Honey Roast Parsnips,
Buttered Greens, Carrot & Swede Mash.



CHATEAUBRIAND £40 Supplement