



BAR & GRILL

Head Chef Daniel McGarey

STARTERS

Tomato & watermelon gazpacho **6.50**

Smoked fish platter **11.00**
Salmon, prawns, mackerel pâté, pickles, horseradish, crouton

Grilled Queen scallops, chilli & garlic butter ½ dozen **9.00** / dozen **16.50**

Sautéed wild mushrooms, sourdough toast **8.00**

Charcuterie board **12.50**
Coppa, Parma ham, pavé au poivre

Crispy chicken wings, spiced mayonnaise, avocado **10.00**

SALADS

Buffalo mozzarella, Datterini tomatoes **9.50** / **14.50**

Charred broccoli, avocado, goat's curd, red vein sorrel **8.50**

Smoked duck breast, Datterini tomatoes, avocado, mustard **12.50**

CLASSICS

House Hamburger, cheese, smoked bacon, mustard pickles, French fries **14.50**

Buttermilk fried chicken, cos lettuce, kimchi mayonnaise **20.00**

Spiced crab cake, cucumber relish **20.00**

Summer vegetable tart, quinoa, goat's curd, espelette pepper **16.50**

Parmesan polenta, smoked tomato chutney, grilled vegetables **12.50**

JOSPER GRILL

Romney Marsh lamb cutlets, grilled spring onion **17.00**

Whole sea bass, tacos, spicy salsa **15.00**

250 g Flat iron steak **19.00**

227 g Ribeye steak **28.00**

227 g Sirloin steak **29.00**

327 g Chateaubriand **32.00**

900g T-bone **65.00** (for two)

All our steaks are 42 days aged Black Angus cross

All steaks are served with your choice of sauce:

Béarnaise / peppercorn / chimichurri

NOTES FOR THE DIARY

STEAK MONDAY

STEAK FRITES
125ml glass of HOUSE RED
15.00

FISH FRIDAY

CRISP LOBSTER ROLL
WITH A GLASS OF PROSECCO
20.00

JOIN US FOR OUR FABULOUS

SATURDAY BRUNCH

2 COURSES 25.00
3 COURSES 30.00

FREE FLOWING PROSECCO OR NON-ALCOHOLIC COCKTAILS
10.00 PP

SIDES 4.50

Pink Fir potatoes, herb emulsion

French fries

Buttered carrots

Mixed house salad

Tender stem broccoli, chilli, sesame

SKEWERS

Josper grill served with mint & cucumber yogurt and saffron couscous

Your choice of sauce:

Béarnaise / peppercorn / chimichurri

ONÇLET, COURGETTE, JALAPEÑO PEPPERS 14.00

RAS-EL-HANOUT CHICKEN, LEMON, ROSEMARY 14.00

COD, PRAWNS, COURGETTE, TOMATO 14.00

PROVENCAL VEGETABLES 12.50

DESSERTS

Bakewell slice, vanilla ice cream **5.50**

Summer berry trifle **5.00**

Banana flambé, vanilla ice cream **4.50**

Gin & tonic, lemon mousse **5.50**

Dark chocolate & cherry mousse, Chantilly cream **5.50**

Selection of exotic fruits, blackberry sorbet **7.50**

House made ice cream & sorbet selection **6.50**

Cheeses of the day **5.50**

All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.

Please be aware that some dishes may contain nut traces. If you have any specific allergies or require vegetarian options, please inform a manager immediately