

Main course

30 day, dry aged steaks

Grass fed, native cattle, cooked on holm oak lump wood charcoal

Bavette (served pink) 225g	19
Sirloin steak 250g	24
Fillet steak 200g	30

Accompanied with a sauce of your choice:

Classic Peppercorn

Creamed Stilton

Chermoula

Port jus

Hake (gf) 21

Hake fillet, crushed new potatoes, shiitake mushroom and leek butter, tarragon

Orzo (v) 17.5

Orzo, celeriac, wild garlic, cashew nuts, manchego

Lamb (gf) 21

Neck of lamb, creamed peas, cabbage and pancetta, hazelnut

Pork (gf) 19.5

Pork belly, white cabbage and pigs head, crackling, apple, calvados sauce

Sides

Humble chips (v)(gf) 4.5

Purple sprouting broccoli, gochujang, hazelnuts (v)(gf) 5

New potatoes, ras el hanout, labneh, spring onion (v)(gf) 4.5

Spring greens, sesame butter, almonds (v)(gf) 4.5

Heritage tomatoes, red onion, sherry vinegar (v) 5.5

Deep fried macaroni, ox cheek and cheese 6

If you have any allergy or dietary requirements, please inform a member of the team.

Desserts

Chocolate (v)	8
Malted chocolate ganache , raspberry, caramelised white chocolate, pistachio	
Cheesecake (v)	8.5
White chocolate and passion fruit cheesecake, pineapple and rum relish	
Panna cotta (gf)	8
Salted caramel pannacotta, hazelnut praline, popcorn	
Cheese	11.5
Baron bigod, Fourme D'Ambert, Hafod, Golden Cenarth; sourdough crackers, spiced tomato relish,	
Sorbets (v)(gf)	5
Raspberry	
Mango	
Coconut	

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