

STARTERS

Oysters - 2.50 (each)
freshly shucked rock oysters

Soup of the Day - 6.00

Bruschetta - 6.00
vine tomatoes, avocado, basil &
spring onion on toasted sourdough

Wedge Salad - 6.00

iceberg, blue cheese,
pastrami and buttermilk

Beef Carpaccio - 7.00
rocket, parmesan, truffle oil

Chicken Liver Parfait - 7.00
toasted brioche

Peri Chicken Sausages - 6.00
with peri mayonnaise

Mussels - 7.00
shallots, white wine and cream sauce

Deep fried buffalo mozzarella - 6.00
shallots, white wine and cream sauce

Grilled Baby Back Ribs - 7.00
house bbq basting

House Cured Gravavlax - 7.00
dill sauce

Salmon Ceviche - 7.00
marinated sushi grade salmon,
crisp bread

Cornish crab - 8.00
avocado and apple mayonnaise

Pacific Shrimp Tempura - 8.00
ponzu sauce

Grilled Halloumi - 7.00
balsamic tomatoes and rocket

Mozzarella Salad - 7.00
vine tomatoes and avocado

THE STEAKS

Sirloin 225g - 14.00

thick cut 350g - 22.00

thick cut 500g - 32.00

rich and marbled with
a firm texture

Tenderloin of Rump 250g - 16.00
juicy and full of flavour

Fillet 200/300g - 22.00/33.00
tender and succulent

Steak Tartare - 22.00
capers, shallots, gherkins, egg yolk

Rib Eye 225g - 16.00

thick cut 350g - 25.00

thick cut 500g - 35.00

layered with marble and
bursting with flavour

Sauces

peppercorn, garlic butter, house bbq, béarnaise - 1.20

mushroom, blue cheese, Truffle béarnaise - 2.50

SPECIAL HOUSE CUT STEAKS

Prime Rib of Beef for Two 900g **thick cut** - 55.00
rich and marbled full of flavour from the bone

Chateaubriand for Two 400g/500g - 45.00/ 56.00
tenderloin fillet to share

MAINS

Salmon Fillet - 13.00
teriyaki sauce served with broccoli

Fillet of Seabass - 13.00
basted with thyme, lemon and caper
butter served with broccoli

Grilled Tiger Prawns - 18.00
garlic butter or peri peri served
with saffron rice and salad

Tuna Steak - 15.00
lime, soya and ginger baste on a
bed of French beans

House Burger - 12.00
on a brioche bun, cheddar or blue cheese
served with pommes frites

Grilled Halloumi Burger (v) - 11.00
on a brioche bun served
with pommes frites

Grilled Vegetarian Burger (v) - 11.00
on a brioche bun served
with pommes frites

Boneless Cornfed Chicken - 14.00
peri peri or house bbq served
with pommes frites

Pan Fried Calves Liver - 16.00
with onion gravy and mash

Crispy Roasted Barbary Duck - 19.00
port and black cherry sauce

Lamb Shank - 16.00
slow braised with mash
and lamb gravy

SIDES

Pommes Frites - 3.50
add Truffle béarnaise 2.50
Sweet Potato Frites - 4.00
Tiger Prawns - 7.00
butterflied
Broccoli - 4.00
Saffron Rice - 4.00
Sautéed Mushrooms - 4.50

Mac and Cheese - 4.00
add Truffle infused cheese 2
French Beans - 4.00
shallots garlic chili
Creamed Spinach - 4.00
Caesar Salad - 4.00
traditional recipe
House Salad - 4.00

Mashed Potatoes - 4.00
Tomato & Onion Salad - 4.00
vine tomatoes and red onions
Rocket & Parmesan Salad - 4.00
2 Fried Eggs - 3.00
Grilled tomato and
mushrooms skewers - 4
basted in house BBQ sauce

All prices are inclusive of VAT at the prevailing rate. Any service charge added to your bill is entirely optional. We cannot guarantee total absence of allergens in our dishes, they may contain traces of allergens or may have been made alongside other products containing allergens. Whilst we do our best to keep all our lg dishes gluten free, there may be traces of gluten.

If you are allergic or intolerant to any ingredients, please ask a staff member for our detailed allergen menus. (v) = Vegetarian