

STARTER

PAN SEARED SCALLOPS	13
Cauliflower & chorizo purée tempura cauliflower Pickled radish chorizo crumb	
PORK BELLY BURNT ENDS	8.5
Maple glaze, peach BBQ sauce	
SALT & PEPPER SQUID	7.5
Gochujang mayo lime chilli & coriander	
FRIED GYOZA DUMPLINGS v	7.5
Asian vegetable dumplings soy chilli dipping sauce	
SESAME TEMPURA HALLOUMI v Ve	7.5
Asian Slaw plum sauce	
CRAB & CHORIZO SCOTCH EGG	7.5
Squid ink aioli	

MAIN COURSE

ROASTED KOREAN CAULIFLOWER v	15.5
Kimchi egg fried rice lime & coriander sauce	
PORK in CIDER	17
Cider braised pork belly burnt apple mash seasonal greens sage & cider jus	
<i>*SOUTH COAST LOBSTER</i>	45*
<i>Steamed with garlic butter parmesan fries garden salad</i>	
<i>TWO FOR</i>	80
SEABASS	17
Samphire green lip mussel crushed new potatoes dill citrus sauce	
HOT SMOKED SALMON & PRAWN SALAD	15
Baby leaf salad mango salsa	
CHILLI BUTTER STEAK SALAD	16
Chilli & lime corn garden salad feta cheese	
NORTH AFRICAN SPICED SALAD v Ve	14.5
Charred halloumi baba ghanoush harissa chickpeas pomegranate artichoke heart	

SUBJECT TO AVAILABILITY

STEAKHOUSE

1. CUT

RIB-EYE 12oz



Steaks from the rib are rich, tender, juicy & full-flavoured with generous marbling.

29

FILLET 8oz



The most tender cut of beef – lean and succulent. Melt-in-your-mouth texture, subtle flavour and compact shape.

30

SIRLOIN 10oz



This versatile steak with only a thin cap of fat, juicy and tender it boasts consistent flavour.

27

2. SIDE

Beef Dripping Chips

Skinny Fries

Potato Dauphinoise

Side Salad



3. SAUCE

Bourbon Peppercorn

Port & Stilton

Béarnaise

Garlic Butter



CÔTE de BOEUF 24oz



Double cut from the rib and dry aged in house for 45 days, the flavour is second to none. Marbled with fat and very tender. Great to share... or not!

DRY-AGED 65

CHATEAUBRIAND 20oz



The Rolls Royce of the beast, the pinnacle of decadence- lean, flavoursome, extremely tender, ideal for two to share.

70

TOMAHAWK 35oz



So, the moment you've been waiting for! Triple cut from the rib on a whopping great bone, Wet aged for depth of flavour and fall apart texture. Sharing is advised with this big boy!

80

All steaks served with charred Portobello mushroom & balsamic roasted Roma plum tomato, your choice of side and one of our steak sauces

Sharing steaks include a 500ml carafe of Redrock Shiraz or upgrade to a bottle of Voiturette Merlot for just £9.95

BURGERS

STEAK BURGER	16
Aged steak patties maple candied bacon Swiss cheese WHBurger sauce pickles	
SMOKED SHORT RIB BURGER	17
Aged steak patty whole beef short rib jalapeño relish maple burger sauce american cheese	
BBQ BUTTERMILK CHICKEN BURGER	15.5
Cheddar garlic & coriander mayo	
PULLED BBQ JACKFRUIT BURGER v Ve	13.5
smoked garlic mayo	

ADD MAPLE BACON to your burger 1.00
All burgers come with crisp iceberg lettuce and your choice of side

SIDES

BEEF DRIPPING CHIPS	5
HAND CUT CHIPS v	5
SKINNY FRIES v	4.5
SWEET POTATO FRIES v	4.5
DAUPHINOISE POTATOES	4.5
BUTTERED GREENS v	4.5
PICKLED ONION RINGS v	4.5
HALLOUMI FRIES v	6
GARDEN SALAD	4