

NIBBLES

Olives & Confit Garlic	3.25
Ox Cheek Nuggets	5.50
Pork Belly Bits	4.95
Coq 'n' Balls	5.50

SHARING BOARDS

The Hart & Soul Beef & Yorkshires, Scampi, Coq 'n' Balls, whitebait	19.95
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STARTERS

Wholetail Scampi Homemade tartare sauce	6.50
Bread Baked Camembert apricot chutney	7.50
Potted Beef with Bacon & Yorkshires red onion bordelaise	6.95
Asian Duck Pancakes hoisin sauce, cucumber, spring onions	8.50
Beetroot Salmon Gravlax with rye croutes and horseradish creme	7.95
Lemon, Black Pepper & Coriander Calamari harissa & tomato	6.95
Homemade Soup - ask a member of the team homemade crusty bread	5.50

**Fancy a little nibble?...
Have a look at our bar snacks
board**



MAINS

Miso Maple Glazed Salmon Fillet with spring vegetable soba	15.95
Parpadelle with Sorrel Pesto & Sweet Potato with Kale, pine nuts & parmesan	13.25
kashmiri Lamb Shank Rogan Josh with pilau rice and brinjal bharji	17.95
Local Ale Battered Haddock hand cut chips, vinegared mushy peas, homemade tartare sauce	13.50
Rosemary & Garlic Gammon Steak Free range eggs, hand cut chips, homemade coleslaw	13.50
Herb Crusted Cauliflower Steak roasted salad of cannellini bean, green bean, baby potato & tomato	13.50
Steak Quesadillas spiced steak, onions, peppers, mushroom melted cheese sandwiched between two tortillas served with dirty rice or fries, guacamole and mango salsa	15.50

OUR STEAKS... OUR PASSION!

Feather Blade 12oz.....	22.50
30 day wet aged Rib Eye 12oz.....	28.50
35 day aged Sussex Sirloin 8oz.....	20.50
28 day aged Fillet 8oz.....	27.25
45 day in house dry aged Côte de Boeuf 20oz to share includes béarnaise sauce and a carafe of Malbec compliments of the kitchen.....	59.95
28 day aged Chateaubriand 20oz to share includes béarnaise sauce and a carafe of Merlot compliments of the kitchen.....	69.95

All Steaks come with your choice of Triple Cooked Chips, dauphinoise potatoes or buttered new potatoes. portobello mushroom, balsamic glazed cherry vine tomatoes and a salad garnish

Why not add one of our steak sauces... 2.75

Bourbon peppercorn Sauce - green peppercorns, Kentucky Bourbon, cream, our own beef jus
Red Onion Bordelaise - caramelised red onion, bone marrow & red wine reduction
Béarnaise Sauce - white wine vinegar, egg yolks, tarragon, local dairy butter
Port & Stilton - Ruby Port, Stilton, our own beef jus
Garlic Butter - local dairy butter, garden herbs, herb mop

OUR BURGERS

The Classic Burger- American cheese, crispy bacon, dill pickles, lettuce, zingy burger sauce, skin on fries	14.95
The Chicken Burger- whole chicken breast, sweet BBQ crust, lettuce, zingy burger sauce, skin on fries	13.25
Pulled Pig Burger- lettuce, homemade slaw, American cheese	14.95

We take our
MEAT very
seriously indeed!

We work very
closely with our
butcher,
C.L.Leppard of
Mayfield to ensure
the provenance
and grade of
every piece of
meat that hits
your plate.

SIDES

Chips	3.50
Fries	3.50
Slaw	3.00
Onion Rings	3.00
Sweet Pot Fries	3.50

