

ON THE BAR

Pork Belly Bits - Asian chilli sauce	5
Homemade Tortilla Chips - tomato dip	4.5
BBQ Halloumi Fries	5

STARTERS

Salt & Szechuan Calamari with Chorizo harissa & lime mayo	7.5
Soup de Cuisine crusty artisan bread	6
Fennel & Cumin Crusted Falafel Cake V rocket, roasted tomatoes, harissa	6.5
Whiskey & Treacle Cured Salmon homemade wholemeal bread	7
Lamb Koftas Lemon & garlic hummus, homemade chilli sauce	7.5
Rope Grown Mussels tomato & Chorizo or Classic marinière with crusty bread	7.5

MAIN COURSES

Pan Roasted Guinea Fowl confit leg, Jerusalem artichoke, chestnuts, wild mushrooms, brandy soaked apricots, red wine jus	17.5
'This Little Piggy Wishes He Went to Market' 12oz pork cutlet, black pudding & Parma ham croquette, bacon & chorizo jam, creamed cabbage, pancetta & mushrooms, burnt apple sauce	19.5
Leek, Cider & Cheddar Crumble V nut, oat & cheese topping, mustard sauce	13.5

BURGERS

The Surf 'n' Turf Burger aged steak patty, butterflied panko king prawns, avocado, burger sauce, cheese in a charcoal brioche bun	16.5
WHB Classic Burger maple bacon, cheese, burger sauce, gherkin	15
Green Falafel Burger rocket, crushed avocado, tomato & roasted red pepper relish, brioche bun	13
BBQ Chicken Burger BBQ chicken, bacon, cheese	15

all served with lettuce, tomato & fries

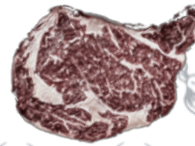
FROM THE SEA

Crab & Prawn Linguine garlic, chilli & lime cream sauce, garlic bread	16.5
Local Beer Battered Haddock fresh haddock fillet, hand cut chips, minted, chunky tartare	15
Rope Grown Mussels tomato & Chorizo or Classic marinière with crusty bread	15



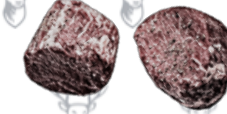
FROM THE FIELD

Rib-Eye 12oz	26.5
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Steaks from the rib are rich, tender, juicy and full-flavoured with generous marbling throughout.

Fillet 8oz	27.5
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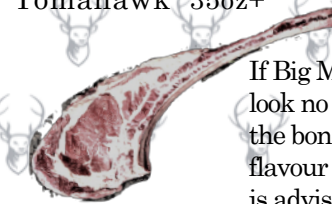
The most tender cut of beef- lean yet succulent. Melt-in-your-mouth texture, subtle flavour and compact shape.

Sirloin 10oz	25
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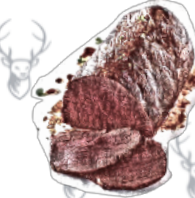
This versatile steak is lean with only a thin cap of fat. Juicy and tender it boasts good consistent flavour.

Tomahawk 35oz+	78.5
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If Big Meat on the bone is your thing... look no further! Triple cut rib-eye on the bone, wet aged in house for depth of flavour and 'fall apart' texture. Sharing is advised with this big boy

Chateaubriand 20oz	70
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The Rolls Royce of the beast- Chateaubriand is the pinnacle of decadence- lean, flavoursome, extremely tender. Ideal for two to share

Dry Aged Côte de Boeuf 20oz+	65
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Double cut from the rib and dry aged in house for 49 days, the Côte de Boeuf is where it all gets quite exciting. The flavour from the dry ageing process is second to none. Marbled with fat and so so tender. Great to share... or not!

All Sharing Steaks Include a Carafe of House Merlot

all steaks are served with balsamic roasted tomatoes, chargrilled Portobello mushroom and your choice of Beef Dripping Chips or Potato Dauphinoise

GF

STEAK SAUCES

Béarnaise	3
Bourbon peppercorn	3
Port & Stilton	3.5
Garlic & Herb Butter	3



Beef Dripping Chips	4.5	Pickled Onion Rings	3.5	Portobello Mushrooms	3.5
Skinny Fries	4	Creamed Hispi Cabbage	4.5	Artisan Breads	3.5
Sweet Potato Fries	4.5			Mixed Baby Leaf Salad	3.5