



## nibbles

|                                                                                         |     |
|-----------------------------------------------------------------------------------------|-----|
| nocellara olives <i>marinated in garlic, rosemary, chilli &amp; lemon</i> (ve,vg,gf,df) | 5   |
| rosemary & garlic focaccia <i>whipped marmite butter</i> (ve,dfa)                       | 6.5 |
| puffed pork crackling <i>chicken salt seasoning, burnt apple puree</i> (gf,df)          | 7.5 |
| padron peppers <i>grilled peppers, maldon sea salt, buttermilk aioli</i> (gf,ve,dfa,va) | 7.5 |

## starters

|                                                                                                 |      |
|-------------------------------------------------------------------------------------------------|------|
| dry aged beef croquette <i>angus short rib, manchego, red pepper, chorizo, basil emulsion</i>   | 14   |
| roast pumpkin <i>ricotta, candied walnuts, pumpkin puree, crispy sage</i> (ve,va,gf,dfa)        | 12.5 |
| buttermilk fried chicken <i>hot buffalo sauce, blue cheese sauce, compressed celery</i> (gf)    | 13.5 |
| scottish scallops <i>black pudding, pea puree, puffed pork scratchings</i> (dfa,gfa)            | 16.5 |
| three cheese arancini <i>tomato pizzaiola sauce, aged parmesan, basil oil &amp; cress</i> (ve)  | 13   |
| thai fish cake <i>red thai sauce, shaved fennel salad, pickled chilli, citrus dressing</i> (df) | 13.5 |
| beetroot tarte tatin <i>fig &amp; shallot puree, beetroot salad, salsa verde</i> (ve,vg,df)     | 12.5 |

## mains

|                                                                                                             |      |
|-------------------------------------------------------------------------------------------------------------|------|
| butternut squash risotto <i>confit squash &amp; puree, parsley oil, pine nut granola</i> (gf,vg,df)         | 24   |
| spiced pasta alla vodka <i>fresh pasta, tomato vodka sauce, basil, chilli, parmesan</i> (ve,dfa,va)         | 24   |
| the burger <i>raclette, crispy onions, pickle, ketchup, mustard mayo, lettuce, fries</i> (gfa,dfa)          | 25   |
| chicken caesar salad <i>lettuce, crispy buttermilk chicken, caesar sauce, parmesan, croutons</i>            | 25   |
| truffle burger <i>raclette, crispy onions, pickle, fig jam, truffle mayonnaise, truffle fries</i> (gfa,dfa) | 29.5 |
| ham egg & chips <i>iberico pork chop, triple cooked chips, burnt apple puree, fried egg</i> (gfa,dfa)       | 26.5 |
| the hot dog & pickles <i>caramelised onions, pickles, truffled parmesan, bone marrow jus, fries</i>         | 24   |
| fish & chips <i>beer battered cod, pea puree, tartar, curry mayo, thick cut chips, pickle</i> (gf, dfa)     | 28.5 |
| english lamb <i>roast lamb rump, red pepper puree, miso glazed aubergine, sesame jus</i> (gfa)              | 34   |
| butter poached monkfish <i>courgette, lemon beurre blanc, salmon caviar, samphire</i> (gf)                  | 38.5 |
| whole cornish sole <i>meuniere compressed cucumber, croutons, brown shrimp, sea herbs</i> (gfa)             | 44   |
| (served on or off the bone)                                                                                 |      |

**steaks from our dry ager** *aged for 40 days & cooked over fire on our Original Caveman grill, served with a sauce of your choice slow roast plum tomato & sautéed garlic mushroom* (gfa,dfa)

|                                                                                                                  |                                                                  |
|------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------|
| 250g dry aged black angus sirloin steak - 39.5                                                                   | 280g dry aged scottish rib eye steak - 44                        |
| chateaubriand for two - 59 <i>per person</i>                                                                     | 1.2kg rib of beef for two "cote de boeuf" - 65 <i>per person</i> |
| 500g australian wagyu rib eye sharing steak for two BMS 5+ GOLD, F1 chocolate fed wagyu - 87.5 <i>per person</i> |                                                                  |
| 1.2kg australian wagyu tomahawk BMS 5+ GOLD, F1, 400 day chocolate fed wagyu beef - 95 <i>per person</i>         |                                                                  |

## sides & sauces

|                                                       |                                                      |                                |                    |              |                                  |          |
|-------------------------------------------------------|------------------------------------------------------|--------------------------------|--------------------|--------------|----------------------------------|----------|
| chicken salt fries (gf,df)                            | house salad (gfa,ve,va,dfa)                          | onion rings (ve,va,df,gf)      | caesar salad (gfa) | mash (gf,ve) | green vegetables (gfa,ve,va,dfa) | all 6.5  |
| broccoli & cauliflower cheese gratin (ve)             | braised carrots, nduja, buttermilk, chives (gfa,dfa) | mac & cheese (ve)              |                    |              |                                  | all 7.5  |
| truffle & parmesan skinny fries (gf,ve)               | truffle & parmesan mash (ve,gf)                      | truffle macaroni & cheese (ve) |                    |              |                                  | all 12.5 |
| brandy & peppercorn sauce - blue cheese sauce (gf,ve) | bordelaise sauce (gf)                                | red wine jus (gf,df)           |                    |              |                                  | all 2.5  |

## puddings

|                                                                                                                                  |                      |
|----------------------------------------------------------------------------------------------------------------------------------|----------------------|
| dp sticky toffee pudding <i>our classic toffee pudding, toffee sauce, vanilla ice cream</i> (gf)                                 | 9.5                  |
| classic apple tarte tatin <i>caramelised apples in sweet puff pastry, vanilla ice cream</i> (va,dfa)                             | 9.5                  |
| honey & white chocolate brioche <i>honey roasted brioche, white chocolate ice cream, caramel</i>                                 | 9.5                  |
| sicilian lemon sponge pudding <i>served with crème anglaise &amp; sicilian lemon honey</i> (gf)                                  | 9.5                  |
| cheese selection <i>baron bigod brie, lancashire bomb, stilton, crackers, fig chutney, quince</i>                                | 12.5                 |
| petit fours & coffee <i>chocolate truffles &amp; macarons, choice of coffee</i> (ve)                                             | 8                    |
| homemade ice creams & sorbets <i>strawberry, chocolate, vanilla, salted caramel / raspberry, lemon, blackcurrant</i> (ve,va,gfa) | 3.5 <i>per scoop</i> |



# autumn set menu

## 3 courses for 35

*available wednesday to friday 12 - 8:30pm & Saturdays 12-2:30pm*

**midweek autumn deal** - 2 courses for just £25 every wednesday & thursday until december 1st

### starter

three cheese arancini *pizzaiola sauce, aged parmesan, basil oil & cress* (ve)

thai spiced fish cake *red thai sauce, fennel & chilli salad, citrus dressing* (df)

buttermilk fried chicken *buffalo sauce, blue cheese sauce, compressed celery* (gf)

roast pumpkin *ricotta, candied walnuts, pumpkin puree, crispy sage* (ve,va,gfa,dfa)

### main course

the burger *raclette, crispy onions, pickle, burger sauce, lettuce, brioche bun, fries* (dfa,gfa)

fish & chips *beer battered cod fillet, triple cooked fat chips, pea puree, tartar, lemon, pickle* (gfa,dfa)

pie of the week *please see your server for this weeks seasonal homemade pie option*

butternut squash risotto *confit squash & puree, parsley oil, sage & pine nut granola* (gf,vg,df)

chicken caesar salad *crispy buttermilk chicken, lettuce, caesar dressing, parmesan, croutons*

spiced pasta alla vodka *fresh pasta, tomato vodka sauce, basil, chilli, parmesan* (ve,dfa,va)

### dessert

petit fours selection & coffee *chocolate truffles & macarons, choice of coffee* (ve)

homemade ice creams & sorbets *please choose any 2 scoops from our list* (ve,va,gfa,dfa)

sicilian lemon sponge pudding *crème anglaise, sicilian lemon honey, clotted cream* (gf)

sticky toffee pudding *classic toffee pudding, toffee sauce, vanilla bean ice cream* (gf)

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