

The Starters

Rich French Onion Soup	Cheddar Gorge ‘cave-aged’ cheese & sourdough croutons.	7.95
Slow-Roasted Beetroot Tartare <i>(v)</i>		8.95
Confit shallots, pickled beets, Cheddar sable crumble, Stilton espuma & parsley oil.		
Crisp Tempura Oysters		12
Champagne vinegar & caviar espuma, parsley emulsion.		
Chicken Caesar Salad		8
Crisp cos hearts, Parmesan, anchovies, brioche croutons & our original Caesar dressing.		

The Mains

All of the below are served with seasoned American fries.

Steak Frites	6oz grilled rump steak, Café de Paris butter.	17
The Butcher’s Block Steak Sandwich		15.5
28 day aged rump, sweet onions, roast peppers, aged Gouda served in crusty sourdough.		
Market Fish of the Day	with coal roasted lemon.	20
Charred Heritage Cauliflower <i>(v)</i>		14.95
Gran Moravia, roast onion purée & herb salsa.		
Truffle & Herb Buttered Free Range Chicken		19.95
Toasted brioche sauce & a coal tuille.		

Steaks

Ribeye <i>10oz</i>	Extensive marbling gives this cut its full flavour & increased succulence.	27.95
Sirloin <i>10oz</i>	Tender & well marbled.	29.95
Fillet <i>8oz</i>	Subtle in flavour & extremely tender.	34.95

Sauces 3.5 each Béarnaise or Pepper, ask a team member for the full range.

Sunday Roasts

Sirloin of Beef	22.95	Shires Farm Herb-Fed Chicken	19.5
<i>(Served pink or well done)</i>			
Both roasts are served with homemade beefy Yorkshire pudding, crisp fluffy roast potatoes, confit carrot, tenderstem broccoli, roast onion cream, beef jus.			

Sides

Minted Peas <i>(v)</i>	3.5
American Style Fries with chicken salt.	5
Crispy Battered Salt & Vinegar Onion Rings <i>(v)</i>	5.5
Mac ‘n’ Cheese <i>(v)</i>	5
Crisp Iceberg Lettuce	4
Blue cheese espuma, meaty pearl barley, Stilton crumbs, chives.	

Indulgent Sides

Horseradish Mash <i>(v)</i>	3.5
Creamy Cabbage & Bacon	5
Heirloom Tomato Salad <i>(vg)</i>	5.5
Pickled red onion, black garlic, baby herbs.	
Thrice Cooked Beef Fat Chips	5.5
Dauphinoise Potatoes <i>(v)</i>	5.5
Roast Cauliflower Cheese <i>(v)</i>	5
Extra Roasties	3.5
Haggis Fritters for Two	7

The Desserts

Homemade Sticky Toffee Pudding <i>(v)</i>	Miso butterscotch sauce, vanilla bean ice cream.	8
Crème Brûlée <i>(v)</i>	Homemade shortbread.	8
Chocolate Galaxy <i>(v)</i>	Chocolate brownie, orange scented dark chocolate fudge & hazelnut praline.	8.5
Selection of Freshly House-Churned Ice Creams	Ask a team member for today’s flavours.	5

(vg) vegan option **(v)** vegetarian option

Food Allergies: Please inform us if you have a food allergy or intolerance so that a manager can help you with your selection.
A discretionary 10% service will be added to your bill. All gratuities & services charges go to the team.