

LUNCH



2 Courses for £16 • 3 Courses for £19

STARTERS

CLASSIC STEAK HOUSE FRENCH ONION SOUP

crabtree cheese

BLUE CHEESE SOUFFLÉ

Colston Bassett stilton, red onion marmalade

CHICKEN LIVER PARFAIT

toasted brioche, crispy chicken skin, truffle butter

CLASSIC CAESAR SALAD

poached hen's egg, anchovies, Gran Moravia, crisp serrano, charred croutes

MAINS

STEAK & CHIPS

chargrilled 170g rump steak, Café de Paris butter & fries

SLOW ROASTED CAULIFLOWER STEAK

spiced cauliflower cream, confit carrots & roasted parsnips

PAN FRIED SEABASS

chargrilled new potatoes, asparagus, sunblush cherry tomatoes, sauce vierge

CHICKEN SUPREME

chestnut mushroom pithivier, scorched Chinese leaf, porcini mushroom ketchup

DESSERTS

STICKY TOFFEE PUDDING

vanilla ice cream

CRÈME BRULÉE

shortbread biscuit

HOMEMADE ICE CREAM SORBETS

please ask for today's flavours.

THE LITTLE EXTRAS

Triple Cooked Beef Dripping Chips - £3.95 (With truffle & Gran Moravia cheese - £4.95)

American Fries - \$3.25

Beer Battered Onion Rings - £3.25

Haggis Fritters - £5.00

Mac 'n' Cheese - \$4.00

Seasonal Leaf Salad - £3.50

Rocket & Parmesan - £3.25









WINE

175ml - £5.50 • 500ml Carafe - £13.50

PIENO SUD BIANCO (White)

Ripe pears & apples with delicate citrus flavours.

PIENO SUD ROSSO (Red)

Juicy berries & plums with hints of black pepper.

PIENO SUD ROSATO (Rosé)

Bright red fruit & orange blossom.

DRINKS

HOUSE GIN & TONICS - £5.00

25ml measures all served with Double Dutch tonic

- Whitley Neil Rhubarb & Ginger with Cranberry & Ginger tonic
 - Plymouth Sloe with Basil & Pomegranate tonic
 - Beefeater 24 with Indian tonic

APEROL SPRITZ - £5.00

Aperol, soda & prosecco

PEACH BELLINI - £6.50

Peach juice & prosecco

GRILL COLLINS - £6.50

Rhubarb & ginger gin, fresh lemon and soda

FREEDOM 4 LAGER - £4.50

ESTRELLA INEDIT (FOOD BEER) - £5.50

SAVANNA DRY CIDER - £4.75

NON-ALCOHOLIC

BLACKBERRY & ELDERFLOWER SODA - £3.95

BLOOD ORANGE & GINGER ALE - £3.95

CUCUMBER & APPLE COOLER - £3.95

UPSTAIRS





