





#### CLASSIC FRENCH ONION SOUP - £6.00

Crabtree cheese.

#### **BLUE CHEESE SOUFFLÉ - £6.95**

Colston Bassett Stilton, red onion marmalade.

#### **CHICKEN LIVER PARFAIT - £6.95**

Toasted brioche, crispy chicken skin, truffle butter.

## STEAK TARTARE - £7.50

Raw fillet, traditional garnish, croutes.

#### CLASSIC CAESAR SALAD - £6.50

Quail eggs, anchovies, Gran Moravia, pancetta, croutons.

#### **TORCHED SEA BASS - £7.95**

Orange infusion, sweet apple, radish & horseradish aioli.

#### PAN SEARED SCALLOPS - £13.95

Sticky pigs cheek, charred onion, fresh pea purée.

#### TIGER PRAWNS - £9.95

Roasted garlic butter, homemade bread.

#### BEEF CARPACCIO - £8.50

Wild rocket, sweet tomato, Gran Moravia.

#### THE ALLOTMENT SALAD - £6.00

Our Chefs have taken a selection of vegetables, leaves and herbs to create a refreshing light salad.

# The Mains

# HAKE FILLET - £16.50

Olive crushed ratte potatoes, potato tuille, almond crème.

### PAN FRIED SEABASS - £16.95

Chargrilled new season potatoes, steamed asparagus, sunblush cherry tomatoes, sauce vierge.

#### **ROAST BREAST OF GRESSINGHAM DUCK - £16.95**

Sweet charred carrot, radish, sesame & carrot slaw, orange dressing.

#### CHICKEN SUPREME - £14.95

Roast chicken & truffle fritter, confit hens yolk, red pepper purée, fresh asparagus.

#### **ROAST RED ONION & BALSAMIC TARTE TATIN - £10.00**

Sweet pepper ketchup, chargrilled courgette, seasonal herbs & flowers.

#### WHOLE 1 1/, LB CANADIAN LOBSTER - £39.50

American Fries, house salad & your choice of: Cafe de Paris butter • Garlic & herb butter • Thermidor sauce

# LUNCH

Served Thursday to Saturday 12pm - 4pm

A selection of lighter main courses - £11

# STEAK OR LOBSTER

Monday - Friday 5pm to 6:30pm

Chargrilled Rump Steak (170g) traditional garnish, fries & peppercorn sauce.

or

Half a Canadian Lobster, garlic butter, fries & Béarnaise sauce.

# SUNDAY ROASTS

Served Sundays All Day

Butter Roast Chicken - £13.95

Welsh Rib of Beef - £14.95

Slow Roasted Lamb - £15.95







#### **DELMONICO (RIB EYE) - £18.50**(8 oz) / £24.95(12 oz)

Small grains of fat (marbling) give this cut its full flavour & increased moisture.

FILLET - £26.95(8 oz)

Popular because of its tenderness but subtle in flavour.

RUMP - £16.50(8 oz)

The least tender but most under-rated of the prime cuts of beef. Full flavoured.

**BONE-IN RIB EYE - £30.00**(24 oz)

Similar in shape & size to that of a small tennis racket!

CHATEAUBRIAND - £30.00 (10 oz for one) / £60.00 (20 oz for two)

Carved by our chef & served with traditional Béarnaise sauce.

From the head of the fillet, the best combination of tenderness & flavour.

#### ABERDEEN ANGUS SELECTION ON THE BONE

Our chefs have worked closely with a certified Angus Association Approved farm that produces only the finest, selectively bred cattle. The grass fed Aberdeen Angus are dry aged in a dedicated temperature controlled, de-humidified fridge for a minimum of 31 days.

(Our team will tell you how many days today's steaks have been aged for.)

WING RIB ON THE BONE - £26.50(16 oz) /£38.50(24 oz)

SIRLOIN ON THE BONE - £28.50(16 oz) /£39.50(24 oz)

T- BONE - £31.50(16 oz) /£41.50(24 oz)

PORTERHOUSE - £32.50(16 oz) /£42.50(24 oz)

#### USDA SPECIAL BUTCHER CUTS BOARD £60 FOR TWO PEOPLE

These 4 USDA approved cuts are sourced from Greeley, Colorado where the cattle are grain fed for a minimum of 100 days. The cuts are then aged for 20 days on the bone before being wet aged for a further 30 days to give a sweeter & more buttery aftertaste than our British equivalent.

#### **FLAT IRON**

Also known as butler steak, this is cut with the grain from the shoulder of the animal.

#### BALL TIP

This steak is found at the bottom of the beef sirloin butt.

#### **DENVER STEAK**

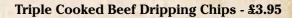
A juicy, versatile cut from the tender muscle located in the chuck roll.

#### TRI-TIP STEAK

Also known as a beef triangle, this is a popular steak in central & southern California.

TO SHARE SERVED WITH TRIPLE COOKED CHIPS,
BÉARNAISE OR PEPPERCORN SAUCE
& TRADITIONAL STEAK GARNISH.





**Triple Cooked Beef Dripping Chips - \$4.95** 

With truffle & Gran Moravia cheese

Dauphinoise Potato - £3.75

American Fries - £3.25

Beer Battered Onion Rings - £3.25

Cauliflower Cheese & Bacon - £3.25

Creamed Spinach - £3.50

Cabbage & Bacon - £3.75

Garlic & Thyme Carrots - £3.50

Tenderstem Broccoli - £3.75

Blue cheese Hollandaise

Seasonal Leaf Salad - £3.50

Rocket & Parmesan - £3.25

**Iceberg Wedge - £3.50**Blue cheese dressing



Haggis Fritters - £5.00

Garlic Tiger Prawn Skewer - £5.25

Pan Fried Double Yolker Egg - £2.50

Roasted Bone Marrow - £2.50

Half a Canadian Lobster - **£19.00**Garlic butter

Lobster Mac 'n' Cheese - £7.95

Mac 'n' Cheese - £4.00



Traditional Béarnaise - £3.00

Peppercorn - £2.00

**Cropwell Bishop Blue Cheese - £2.00** 

Diane - £2.00

**Red Wine - £2.00** 



Café de Paris Butter - £1.50 Roast Garlic & Herb Butter - £1.50 Smoked Truffle Butter - £1.50



