



# Restaurant Week

MON 17TH - SAT 22ND JANUARY 2022

2 COURSES £10 • 3 COURSES £15

## HOMEMADE FOCACCIA BREAD – £3

Red Pepper Hummus, Whipped Butter (V)

## STARTERS

### CURED SALMON - SUSHI FLAVOURS

House Cured Salmon, Avocado & Wasabi Ice Cream,  
Puffed Rice, Soy & Lime Gel, Ginger, Sesame (GF option)

### SHORT RIB OF BEEF CHILLI

Parmesan Nachos, Sour Cream, Jalapeño Ketchup  
(Vegan Bean Chilli option available)

### DIPPY EGG & SOLDIERS

Soft Boiled Hen Egg, Halloumi Soldiers,  
Bacon Salt

### BARBECUED LEEK

Northern Blue Cheese, Black Garlic, Truffle Soil  
(V)(GF option)

## MAINS

### MIBRASA SUGAR PIT PORK CHOP

Pancetta & Spring Onion Loaded Sweet Potato,  
Bourbon Barbecue Glaze, Grilled Peach (GF)

### CURRIED MUSSEL RISOTTO

Prawn Bhaji, Coriander, Coconut & Lemongrass  
(GF option)

### CHICKEN, SWEETCORN & BACON

Poached Breast, Duchess Potato, Burnt Corn,  
Pancetta, Crispy Skin, Truffle Cream (GF)

### MUSHROOM CRÊPES

Garlic Creamed Mushrooms, Buckwheat Pancake,  
Gruyère Cheese Sauce (V)(GF)(Vegan Option Available)

## FROM THE FIRE

*All steaks are seasoned with our house rub & chargrilled. All served with:*

French Fries (V)(GF) • Charred Tenderstem Broccoli, Sesame & Miso Dressing, Smoked Almonds (VG)(N) • Green Peppercorn Sauce (GF)

**8OZ RUMP STEAK**  
£5 SUPPLEMENT

**8OZ RIBEYE STEAK**  
£10 SUPPLEMENT

**8OZ FILLET STEAK**  
£15 SUPPLEMENT

## SIDES

ALL £3.5

Truffle & Parmesan Fries (GF)

French Fries (V)(GF)

Tater Tots, Truffle Mayo & Parmesan (GF)

Baby Gem Leaves, Ranch Dressing (V)(GF)

Charred Tender Stem Broccoli, Sesame &  
Miso Dressing, Smoked Almonds (VG)(N)

Grilled Cabbage, Garlic Butter (V)(GF)

Baked Mushrooms, Garlic Butter & Cheese (V)(GF)

## DESSERTS

### CHOCOLATE, PEAR & GINGER

Chocolate Fondant, Spiced Poached Pear,  
Stem Ginger Ice Cream (V)

### CHEESE

Whipped Truffle Brie, Walnut, Red Onion Chutney Gel,  
Sourdough Crisps (V)(N)

### WHITE CHOCOLATE RISOTTO

Cherry Jam, Milk Chocolate Ice Cream,  
Aerated Pistachio Anglaise (V)(N)(GF)

### SHAVED PINEAPPLE SALAD

Basil Sorbet, Chilli, Spiced Basil Syrup  
(VG)(GF)

(V) = VEGETARIAN (VG) = VEGAN (N) = NUTS (GF) = GLUTEN FREE

Please note that all our food is prepared in a kitchen where nuts, cereals containing gluten, and other allergens are present and our menu descriptions do not include all ingredients.

Please speak to your server if you have any allergies or intolerance of foods. Please note game dishes may include gunshot or residue. All meat weights are uncooked.

Prices are in GBP and include VAT. A discretionary service charge of 10% is applied to all tables of 8 or more guests.

Please scan the QR code full details of our allergens.

