





TWO COURSES - £30 | THREE COURSES £35

STARTERS

TERIYAKI CHICKEN
SKEWER

Fennel & Lime Salad, Wasabi Mayonnaise (GF) COQUILLE ST JACQUES

Baked Queen Scallops, Potato & Cheddar Cheese Crust (GF) SALT & PEPPER
CAULIFLOWER

Gochujang Glaze, Spring Onion & Radish (VG) LINDISFARNE OYSTERS

Shallot Vinegar, Lemon, Smoked Red Pepper Relish (GF) WILD MUSHROOM VELOUTÉ

Poached Egg, Cheese on Toast, Truffle (V)

THE MAIN EVENT

DOUBLE CHEESEBURGER

Brioche Bun, Burger Sauce, Pickles, Crispy Pancetta, Crispy Onion, Lettuce, Tomato, French Fries MISO & PORTOBELLO MUSHROOM BURGER

Toasted Bun, Carrot & Wakame Slaw, Crushed Avocado, French Fries (VG) PAN-FRIED FILLET
OF SEA BASS

Bombay Potatoes, Baby Spinach, King Prawn Bhaji, Curried Coconut Cream, Coriander (GF) RISOTTO OF BUTTERNUT SQUASH

Wild Mushrooms, Hazelnuts, Chervil Cream (VG Available) (V)(N)(GF)

FROM THE FIRE -

All of our Mibrasa Charcoal Oven dishes are cooked over coals and are served with with two sides and a choice of sauce

CHICKEN & CHORIZO
SKEWER

Garlic & Chilli Marinade (GF) SURF & TURF SKEWER

Chimichurri Marinaded Rump Steak & King Prawn Skewer (GF) 80Z FILLET STEAK

£10 Supplement
Garlic & Thyme Marinade

10oz RUMP STEAK

Garlic & Thyme Marinade (GF)

HALLOUMI SKEWER

Charred Courgettes, Smoked Red Pepper Relish (GF)(V)

CHOOSE YOUR 1ST SIDE

French Fries (VG)(GF)
Truffle & Parmesan Fries (V)(GF)
Macaroni Cheese (V)

CHOOSE YOUR 2ND SIDE

Tender Stem Broccoli with Sesame & Miso Dressing, Smoked Almonds (V)(N) Baked Garlic Mushrooms with Cheese (V)(GF) Balsamic Beetroots, Walnut & Goats Cheese Salad (V)(N)(GF) CHOOSE A SAUCE

Peppercorn (GF)
Chimichurri (VG)(GF)
Wild Mushroom Sauce (GF)
Café de Paris Butter (V)(GF)
Garlic Butter (V)(GF)

DESSERTS

APPLE & VANILLA CRUMBLE Vanilla Custard, Blackberry Sorbet (V)

MANGO & WHITE CHOCOLATE CHEESECAKE

Passionfruit Jelly, Caramel
Poached Mango

STICKY TOFFEE PUDDING

Butterscotch Sauce, Caramelised Banana Ice Cream (V)

VEGAN ALMOND TART

Poached Pear, Pear Sorbet (N)(VG)

ICE CREAM & SORBET SELECTION

Please ask a server for today's selection

DESSERT OF THE WEEK

Please ask a server for today's selection

(V) = VEGETARIAN (VG) = VEGAN (N) = NUTS (GF) = GLUTEN FREE (GF OPTION) = AVAILABLE UPON REQUEST

Please note that all our food is prepared in 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 6 or more guests.

PLEASE SCAN THE QR CODE FOR FULL DETAILS OF OUR ALLERGENS.

