

NO. 3

STEAK NIGHT

£65 for two people, to include two steaks of your choice and a bottle of House wine.

Steaks are served with green beans and skinny fries for the table, along with a choice of one of our homemade sauces per person. If you don't fancy a steak, we also offer two of our favourite dishes; Cornish Cod or Sweet Potato Curry, included in the steak night offer.

Sirloin 8oz tender and succulent and topped with a rim of juicy charred fat (D)

Rib-Eye 10oz highly marbled with lots of fat throughout and full of flavour (D)

Fillet 7oz a very tender and lean cut with a delicate flavour (D) (£7 supplement per person)

*Green peppercorn (D, SD) Salsa verde (VG, SD) Béarnaise (V, E, D, SD)

Sweet Potato Masala - basmati rice, toasted almonds, spring onions and spicy poppadom (VG, N, G) add king prawns (C) £18/£22

Cornish Cod Polonaise crumbs, roast scallops, buttery samphire, burnt and creamy cauliflower (F, D, E, G, SD, MO) £29

BREAD

Freshly Baked Sourdough, Netherend farm butter, Cotswold Gold oil & salsa verde (V, G, D, SD) (two portions) £6

Sea Salt and Rosemary Focaccia, Cotswold Gold oil and romesco dip (V, G, SD) (two portions) £7

SNACKS & SHARERS

Marinated olives, lemon, garlic and thyme (VG, GR) £6

Padron Peppers, smoked paprika and chilli salt (VG) £7

Burnt Aubergine Dip, feta, pomegranate and toasted sourdough (VG, SE, G, GR) £10

Whole Baked Camembert, garlic, rosemary, chilli jam and toasted sourdough (V, D, SD, GR, G) £14

Smoked Salmon Platter, capers, pickled shallots, parsley, burnt lemon and sourdough bread (F, G, SD) £12/£18

Charcuterie Platter, salami, chorizo, terrine, hogs' pudding, piccalilli, cornichons and sourdough bread (G, SD, E, MU) £12/£18

SMALL PLATES

Mushroom Arancini, aioli, Parmesan and truffle oil (G, E, GR, D) £9

Ham Hock Terrine, Ham Hock Terrine, crispy fried brie, celeriac remoulade, crackling and apple ketchup (G, D, E, MU, SD) £12

Whole Burrata, on focaccia, radicchio, blood orange, toasted walnuts, pomegranate, and salsa verde (V, D, SD, G) £15

Cornish Scallops cooked in Nduja butter and served in the half shell, smoked paprika and burnt lemon (MO, D, GR) £18

ON THE SIDE

Salty Skinny Fries, aioli and chives (V, E, GR, SD) £4

Crispy Spicy Crushed Potatoes, spring onions and coriander (VG) £5

Green Beans, roast hazelnuts and chilli salt (VG, N) £5

Baby Gem Salad, Parmesan and truffle oil (D) £6

Parmesan and Truffle Fries, béarnaise sauce (D, E, SD) £7

ALLERGEN KEY

Our allergen key is designed to help you with your menu choices, the letters on the menu are there to inform you of the allergens that are present within our dishes.

*Please let us know if you have any allergies, intolerances, or dietary requirements before placing your order.

Not all ingredients are listed on the menu and we can not guarantee the total absence of traces of nuts or allergens.

(C) Crustaceans (CE) Celery (D) Dairy (E) Eggs (F) Fish (P) Peanuts (G) Gluten (L) Lupin (V) Vegetarian
(N) Nuts (MO) Molluscs (MU) Mustard (S) Soya (SD) Sulphur Dioxide (SE) Sesame Seeds (VG) Vegan (GR) Garlic

A discretionary 12.5% service charge will be added to your final bill. Which will then be shared equally between all our staff

All prices are inclusive of VAT