

# MAIN MENU

#### Starters...

- Chefs soup of the day, French bread, salted butter (v) ^	£7
- Wild & button mushrooms, garlic, truffle cream, tarragon herb crumb (v) ^	£7
- Duck & port pate, apricot & orange chutney, sourdough crackers	£8
<ul> <li>Braised rabbit, garlic white wine sauce, crispy gnocchi*</li> </ul>	£9
- Porchetta style lamb breast, pumpkin puree, parsley pesto, jus*	£9
<ul> <li>Smoked salmon, radish cream, pickled cucumber, crisp ciabatta, lovage^</li> </ul>	£8
<ul> <li>Beetroot salad, smoked goats curd, chicory, candied walnuts*</li> </ul>	£8
- Pan fried queenie scallops, chorizo, lime, coriander, herb salad*	£11

### Main Courses...

<ul> <li>Honey glazed duck breast, chicory, beetroot &amp; yuzu, orange, whipped feta, pine nuts, jus*</li> </ul>	£24		
- Chicken, pancetta & spinach ballotine, crispy gnocchi, bok choy, cream cheese sauce, lovage oil*	£20		
- Half lamb rack (served pink) minted lamb leg bon bon, broccoli puree, purple sprouting broccoli, jus	£30		
- Pork belly, black pudding, celeriac remoulade, apple puree, wilted spinach, crackling, jus	£22		
- Herb crusted cod loin, green lip mussels, Parisian potatoes, spinach puree, asparagus tips, garlic & chive sauce^ £24			
- Braised beef shin, fondant potato, salsify, parsnip puree, parsnip crisp, carrot gel, jus*	£22		
- Harrissa tofu, Moroccan couscous, charred cauliflower, minted coconut dressing	£20		

### Sides...

£6	- Pork belly bites, chimichurri*	£6
£4	- Hoisin & chilli tenderstem broccoli*	£5
£6	<ul> <li>Truffled Cauliflower cheese (v)*</li> </ul>	£5
£6	<ul> <li>Garlic bread (add cheese +£1) (v)</li> </ul>	£5
	£4 £6	£4- Hoisin & chilli tenderstem broccoli*£6- Truffled Cauliflower cheese (v)*

Food Allergy? Please speak with a member of our team! Gluten free\* / gluten free on request ^

## Hot Rock Steaks...

All our steaks are served with tomato, confit mushroom, pea shoots and chunky chips.

- 6oz 50 day dry aged rump steak ^ £15
- 12oz 50 day dry aged rump steak ^ £24
- 10oz 70 day dry aged marbled sirloin steak ^ £28
- 10oz 50 day dry aged rib eye steak ^ £30
   8oz centre cut fillet steak ^ £34
   9oz bacon chop, pineapple ^ £18

Signature Steaks...

All our steaks are served with tomato, confit mushroom, pea shoots and chunky chips. We only carry a very limited number of these steaks in stock so we may unfortunately run out.

- 16oz t-bone steak - sirloin and fillet steak on the bone ^	£32
- 20oz chateaubriand - centre cut fillet steak (perfect for 2 people) ^	£65
- 30oz cote de boeuf - rib eye steak on the bone (Order in advance) ^	£60
- 45oz long bone tomahawk - rib eye steak on the bone (Order in advance) ^	£80

#### Sauces...

- Cracked black peppercorn *	£3	- Red wine jus *	£3
- Blackstick blue *	£3	- Diane *	£3

# Sides...

- Gochujang chicken bites, sesame	£6	<ul> <li>Pork belly bites, chimichurri*</li> </ul>	£6
- Beer battered onion rings (v)	£4	<ul> <li>Hoisin &amp; chilli tenderstem broccoli*</li> </ul>	£5
<ul> <li>Salt &amp; pepper squid, citrus aioli (v)</li> </ul>	£6	<ul> <li>Truffled Cauliflower cheese (v)*</li> </ul>	£5
- Panko halloumi, sweet chill (v)	£6	- Garlic bread (add cheese +£1) (v)	£5

# For the little ones...

- Chicken goujons & chips	£8	- Cumberland sausages, mash & gravy	£8
<ul> <li>Junior chicken/beef roast (Sunday ONLY)^</li> </ul>	£10	- Fish & chips	£8

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