

NIBBLES & STARTERS

GOLDEN BULL

TO SHARE

Garlic Bread (V)

| 4.95 Add cheese + 1.00

Fried Halloumi (V)

Chipotle mayonnaise,
mint, pomegranate | 6.25

Marinated Olives (VE)

Pitted Kalamata and
Khalkidhiki olives | 3.75

Bread & Olives (V)

Olive oil, balsamic vinegar,
butter | 6.75

Dip & Pitta (V)

Tzatziki, hummus or
whipped spicy feta dip | 6.50

Classic Bruschetta (VE)

Sourdough bread topped with a mix
of tomatoes, basil, garlic, olive oil &
balsamic glaze | 7.25
Add Feta +0.50

Creamy Cheese Mushrooms (V)

Oven-baked in a cheese and spinach
sauce, served with toasted bread
| 7.75

BBQ Chicken Wings

Coated in a classic BBQ sauce, served
with dressed salad | 8.75

Smoked Mackerel Pate

Home-made pate, served with
sourdough | 7.50

Pan-seared Scallops

Chorizo, pea & mint crush, pea shoots,
drizzle of zesty olive oil | 13.25

Garlic King Prawns

King prawns cooked in a garlic, wine
& chilli sauce, served on
toasted bread | 12.95

Salt & Pepper Calamari

Crispy fried calamari served with
garlic aioli dip | 8.95

Trio of dips (V)

Tzatziki, hummus & whipped
spicy feta dip. Served with
warm pitta bread | 13.95

Loaded Nachos (V)

Tortilla chips, nacho cheese
sauce, sour cream, guacamole,
salsa & jalapenos | 11.95

Add beef barbacoa +2.50

Baked Camembert (V)

Honey & chilli baked camembert,
served with chutney & bread
| 13.95

OUR STEAKS

All our steaks are served with flavoured butter, your choice of a side & your choice of sauce.

How would you like your steak cooked

Blue	Red throughout
Rare	Mostly red with a touch of pink
Medium Rare	Mostly pink with a touch of red
Medium	Pink in the centre
Medium Well	A touch of pink
Well Done	Firm texture with no pink

Choose your sauce

Beef dripping & red wine
Peppercorn
Bearnaise
Blue Cheese
Chimichurri

Choose your side

Fries
Mix salad
Sweet potato fries +£1.50
Thick cut chips +£1.50
Mixed greens +£1.75
Mediterranean veg & feta +£1.75

CLASSIC STEAKS

OUR RECOMMENDATIONS

Black Angus 50 days aged Sirloin

A delicate flavour balanced with a firmer texture.
Recommended Medium Rare
| 8oz 28.50 | 10oz 32.95

Black Angus 50 days aged Ribeye

A finely marbled and flavoursome steak.
Recommended Medium
| 8oz 29.25

Rump 30 days aged

Full flavoured and firm in texture.
Recommended Medium
| 8oz 22.25

Fillet Steak 30 days aged

The most tender and lean steak. Recommended Rare
| 8oz 35.50

T-Bone Steak 30 days aged

One side a tender fillet, the other a flavoursome well marbled sirloin.
Recommended Medium Rare
| 20oz 41.95

16oz Ribeye 30 Day Aged

Gold Medal Winner at World Steak Challenge Awards 2023
Highly marbled and flavoursome, recommended medium for
maximum flavour and tenderness
| 37.95

STEAKS TO SHARE

OUR RECOMMENDATIONS

Short bone Tomahawk 30 days aged

Aged on the bone, highly marbled and flavoursome.
Recommended Medium for maximum flavour and
tenderness.
| Serves 2 | 28oz | 69.75

Porterhouse T-Bone 30 days aged

The King of steaks, one side a tender fillet, the other side a
tendersome and well marbled sirloin. Recommended Medium Rare
Please allow at least 30 minutes cooking time
| Serves 2 | 1kg | 82.95

Black Angus Chateaubriand 50 days aged

Hand cut from the fillet primal, making it one of the
most tender and delicate cuts.
Recommended Medium Rare
| Serves 2 | 16oz | 69.75

GOLDEN EXPERIENCE

Savour the diverse flavours and textures of these four main steak cuts.

8oz Fillet

8oz Sirloin

8oz Ribeye

8oz Rump

Served with beef barbacoa bone marrow,
home-made onion rings, your choice of 2 sides & 2 sauces

| Serves 2-3 | 32oz | 110.00

OUR FAVOURITES SIDES

Lobster Mac & Cheese | 9.50

Bone Marrow | 8.00

Stuffed with beef barbacoa

Home-made Onion Rings | 5.50

Macaroni cheese | 5.75

Halloumi fries | 6.25

Mixed garden salad | 4.75

Mixed seasonal greens | 5.25

Roasted Med veg with feta | 5.50

Fries | 4.50

Thick cut chips | 4.95

Sweet Potato Fries | 4.95

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VE-Vegan, V-Vegetarian

BURGERS

All our burgers are served in a brioche style bun with lettuce, tomato, red onion, gherkins, burger sauce and fries. Upgrade for Sweet Potato Fries or Thick Cut Chips for +1.50

Beef Burger

Add smoked cheddar cheese + 1.75
Add bacon +1.75,
Add extra beef patty +5.00
| 16.95

Ultimate Dirty Burger

Beef patty, smoked cheddar, bacon,
mac & cheese, beef barbacoa,
onion rings, bone marrow
& red wine sauce | 23.95

Chicken Burger

Chargrilled chicken breast, topped
with smashed avocado.
Add smoked cheddar cheese + 1.75
Add bacon +1.75 | 17.95

Beyond Meat Burger VE

Beyond meat burger patty,
vegan mayo, vegan cheese
| 16.95

MAINS

FROM THE LAND

Rack of Ribs

Slow-cooked rack of pork ribs in a barbecue glaze.
Served with coleslaw and fries.
Half Rack | 18.95 Full Rack | 23.75

Apple & Cider Pork Belly

Served with mixed greens, crushed baby
potatoes and an apple & carrot cider sauce.
| 23.50

Chicken & Chorizo Skewers

Marinated chicken, chorizo, courgette, peppers,
red onion, aubergine. Served with pilau rice, mixed
salad and tzatziki | 23.50

Grilled Lamb Rump Steak

Served pink with crushed new potatoes, mix salad
& mint chimichurri
| 26.95

Butternut & Lentil Wellington (VE)

Served with braised red cabbage, sautéed kale &
topped with caramelised onion chutney.
| 19.00

FROM THE SEA

Catch of the day

Fresh fish from Brixham fish market, prepared
Mediterranean-style with olive oil, lemon juice,
dill, capers, shallots, spring onions, and garlic.
Served with new potatoes and a refreshing mixed
salad.

Ask a team member about today's catch & price.

Two Fillets of Seabass

Served with mixed greens, sauteed crushed baby
potatoes and a white wine garlic sauce | 25.95

Beer Battered Cod & Chips

Served with thick cut chips, minted mushy peas,
lemon wedge & tartar sauce | 18.50

Seafood Linguini

Mixed seafood, cherry tomatoes, white wine, garlic
and chilli sauce | 19.95

Smoked Haddock and Salmon Fishcakes

Served with garlic & chili sauteed kale, tender stem
broccoli & tartar sauce | 19.95

SALADS

Superfood Salad (VE)

Mix ed leaves, avocado, ancient grain mix,
tender stem broccoli, beetroot, mixed seeds,
citrus olive oil dressing | 15.95

Classic Caesar Salad

Baby gem lettuce, crispy bacon pieces,
croutons, Caesar sauce topped with Italian
hard cheese | 13.95

Greek Salad (V)

Tomatoes, cucumber, bell peppers, olives, red
onion, oregano, olive oil and feta cheese
| 15.50

Burrata Salad (V)

Burrata cheese, mix leaves, sundried tomatoes,
Mediterranean vegetables, pomegranate
seeds, pesto dressing | 15.50

Add your protein

6oz Minute steak + 8.00 Chicken breast +5.00
Smoked Mackerel + 5.00 Halloumi +4.00

DESSERTS

Warm Chocolate Brownie

Served with vanilla ice cream &
Belgian chocolate sauce. | 8.25

New York Style Cheesecake

Drizzled with strawberry sauce
| 8.50

Eton Mess

A classic dessert with whipped
cream, seasonal berries, red berry
coulis & meringue | 8.25

Sticky Toffee Pudding

Served with vanilla ice cream &
toffee sauce. | 8.25

Banoffee Pie

Served with half caramelised banana
& drizzled with toffee sauce | 8.25

Apple Pie

Served with vanilla ice cream or
custard | 8.25

Tiramisu

A classic elegant and rich layered
Italian dessert | 8.75

Ice Cream

3 scoops of your choice: vanilla,
strawberry, chocolate | 6.95

Sorbet

3 scoops of your choice:
mango or lemon | 6.95

Crème Brûlée

A classic Crème Brûlée with a
thin layer of caramelised sugar
| 7.50

HOT DRINKS

COFFEE

Espresso | 3.65 | 3.85

Macchiato | 3.75 | 3.95

Cappuccino | 3.95

Flat White | 3.95

Latte | 3.95

Americano | 3.65

Mocha | 3.95

Floater Coffee | 3.85

Baileys Coffee | 6.50

Calypso Coffee | 6.50

Irish Coffee | 6.50

Brandy Coffee | 6.50

Cointreau Coffee | 6.50

Hot Chocolate | 3.95

TEA

Pot of Tea | 2.95

English Breakfast, Decaf, Earl Grey,
Green Tea, Peppermint, Chamomile

Syrups | 0.80

Vanilla, Caramel, Hazelnut, Ginger-
bread, Pumpkin Spice

AFTER DINNER COCKTAILS

Tiramisu Martini | 10.50

Rum, Baileys, Disaronno, Espresso

After Eight Martini | 10.50

Vodka, Baileys, Mint Liquor

Orange Brûlée Martini | 10.50

Disaronno, Cointreau, Brandy, Double
Cream.



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