

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

Fried Courgettes (V)

Served with tzatziki | 6.15

Classic Bruschetta (VE)

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

Oven-baked Feta (V)

Tomato, onion, bell peppers, chillies, olive oil, oregano. Served with toasted bread | 7.50

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

Chicken Liver Parfait

Served with toasted bread, butter & caramelised onion chutney | 8.25

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

Smoked Mackerel Pate

Home-made pate, served with sourdough | 7.50

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

Bone marrow & 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

16 oz Ribeye 30 days aged

Highly marbled and flavoursome, recommended medium for maximum flavour and tenderness

| 37.95

STEAKS TO SHARE

OUR RECOMMENDATIONS

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

GOLDEN EXPERIENCE

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

8oz Fillet

8oz Sirloin

8oz Ribeye

8oz Rump

Served with flavoured butter, your choice of 2 sides & 2 sauces.

| Serves 2 | 36oz | 99.00

OUR FAVOURITES SIDES

Lobster Mac & Cheese | 9.50

Bone Marrow | 8.00

Stuffed with beef barbacoa

Home-made Onion Rings | 5.25

Macaroni cheese | 5.75

Halloumi fries| 6.25

Padron peppers | 5.25

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

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptors do not include all ingredients. If you do have any questions, allergies, or intolerances, or you require allergen information please let us know before ordering. Weights stated are approximate uncooked weights.

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

Stuffed Aubergine (VE)

Stuffed with a Greek style ratatouille. Served with
a warm ancient grain and salad mix
| 18.45 Add feta + 0.50

FROM THE SEA

Catch of the day

Speak to a member of the team for more details
*Subject to availability
| Market Price

Two Fillets of Seabass

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

Beer Battered Fish & 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 chilli & coriander dressed celeriac
slaw, tender stem broccoli & tartar sauce
| 19.95

SALADS

Superfood Salad (VE)

Mixed 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 Liqueur

Orange Brûlée Martini | 10.50

Disaronno, Cointreau, Brandy, Double
Cream.



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