Dairy Free Evening

Starters

BEETROOT CURED SALMON 13.50
Pickled Cucumber, Celeriac Remoulade

HOMEMADE SOUP 10
Served with House Bread

SLOW BRAISED SHORT RIB CROQUETTE 11
Gochujang Mayo, Asian Slaw, Sesame, Coriander

Mains

WELSH LAMB RUMP 27
New Potatoes, BBQ Lamb Rib, Tenderstem, Crispy Onions, Pomegranate, Rosemary Jus, Green Up Herbs

WILD SALMON 24
Chargrilled Courgette, Miso Caramel, Saffron Confit Potato, Lemon Gel, Green Up Farm Herbs

BUTTERNUT SQUASH & SAGE RISOTTO 20
Crispy Sage, Toasted Pine Nuts, Puffed Wild Rice, Chive Oil

GRILLED 14OZ GAMMON STEAK 20
Triple Cooked Chips, Pineapple, Edkins Farm Free Range Egg

BBQ PORK TENDERLOIN 28
Sticky Pig Cheek, Potato Terrine, Sweet Potato Puree, Buttered Spring Onions
Charred Peach, Aero Crackling, Mead Jus, Chive

BEER BATTERED COD 20
Beer Battered Cod, Triple-Cooked Chips, Chip Shop Curry Ketchup, Tartare Sauce

Steaks

All steaks are house-glazed and dry-aged for a minimum of 28 days & cooked over fire.

7oz FILLET STEAK 35.50
10oz SIRLOIN STEAK 32
Seasoned Fries, Cherry Vine Tomatoes,
Portobello Mushroom & a Sauce of your choice

CHOOSE YOUR SAUCE:
Red Wine

Sides

Seasonal Greens 5.50
New Potatoes, Garlic & Herb 5.50
Garden Salad 4.50

Seasoned Fries 5
Truffled Mayo Fries, Chive 6
Triple Cooked Chips 6

Please let a member of staff know if you have any allergies or dietary restrictions