

Sample Menu

Gordal Reina Olives	£4.50
Spanish Boquerones	£5.00
Josper roasted Chorizo	£5.00
Devils on Horseback	£5.00
Marinated Beef skewers, pickled pink ginger	£5.00
To share 3 nibbles (2 people)	£11.50

Our food is prepared when you order, some dishes do take longer than others, please do let us know if you are in a hurry and equally if you would like to take your time.

Our aim is for you to enjoy a meal in a relaxed and informal atmosphere

A bowl of our bread from our naturally cultivated yeasts & Sicilian olive oil is complimentary:

Riserva di Cà Pilati 12 year old balsamic vinegar £1.00 (10ml), £24.00 (250ml); extra bread bowl for two £1.95

Cream of broccoli soup with stilton beignet £7.75

Portwood Farm Asparagus with poached free range hens egg, hollandaise & chives £10.50

Roast fillet of Cod tandoori, sautéed bok choi and coriander £9.95

Portland Crab, baby gem, grated egg, cucumber & lemon mayonnaise £10.50

Gran Riserva Parma ham, marinated artichokes & Sicilian olive oil £12.50

Roast fillet of line caught Sea Bass, slow cooked fennel, crushed potato, braised baby onions, red wine & star anise sauce £25.00

Slow cooked Angus beef cheeks with maple & chilli glaze, sautéed bok choi, warm potato, crème fraiche & spring onion salad £19.95

Merrifield Farm duck breast, buttered Jersey Royal potatoes with shallots, Green Egg roasted beetroot & sprouting broccoli £21.50

Roast rack of Cornish Spring lamb, butter fondant potato, spinach, fricasee of morel mushrooms, lamb sweetbreads & tarragon £23.50

Roasted cauliflower, cep mushrooms, cauliflower puree, goats cheese bon bons & onion relish £17.95

Simply Grilled Day Boat Cornish Fish with Wild Garlic Butter or Tartare Sauce and two side dishes:

Fillet of line caught Cod £22.00 Fillet of Plaice £23.00 Whole Lemon Sole £25.00

Whole Dover Sole £34.00

Josper grilled Angus Beef, dry aged on the bone, hand cut by our chefs, with two side dishes:

We recommend cooking rare or medium. Well done (with no pink) – can take 40 - 50 mins. To prepare, cook & rest

Rib Eye - ‘butchers steak’ tender, juicy, high fat content, more flavour £28.95 (280g)

Côte de Boeuf - ‘cowboy steak’, double rib cut, lots of fat marbling & flavour, for sharing £62.00 (690g)

Sirloin - textured, lean meat, fat marbling, served with fat and chain £29.95 (280g)

Fillet - very lean, little or no fat (*Limited availability*)

Tournedos £32.00 (220g) Chateaubriand for sharing £68.00 (500g)

Sauces for steaks – Stilton Hollandaise, Peppercorn or Béarnaise £2.00

SIDES £4.00: Triple cooked chips Creamed Potato Buttered Aura potatoes

Roast Portobello mushrooms Spinach – buttered or creamed

Roast sweet potato with maple & chilli Romanesco cauliflower, lemon & thyme dressing

Rocket, parmesan & pine nut salad Baby gem & Williams pear salad, blue cheese & walnut dressing

For special dietary requests, we cook to order and can adjust dishes or offer alternatives, with regard to allergens present in our dishes, please speak to a member of the service team.

Puddings, Sweet Wines, Port, Coffee & Tea:

Glazed lemon tart, confit lemon & crème fraiche £7.75

Steamed ginger pudding, stem ginger syrup, fresh egg custard £7.75

Michel Cluizel warm chocolate fondant, chocolate sauce, Jersey double cream £8.50

Vanilla panna cotta, poached Yorkshire rhubarb & Marc d'Alsace £7.95

Banana soufflé with rum & raisin sauce, toffee ice cream £8.95

Homemade ice creams; vanilla, chocolate, stem ginger, toffee ripple £2.00 a scoop

Homemade sorbet: raspberry £2.00 a scoop

Tahitian vanilla ice cream with Pedro Ximenez or Chambers Liqueur Muscat £8.95

Cheese: We have a Cheese Menu dedicated to the craft of British & Irish cheese making, carefully selected and matured by Neal's Yard Dairy,

Sweet Wine & Port by the Glass (75ml) :

Il Cascinone Moscato Passito 'Palazzina' 2013, Italy **£5.80**

Ripe apricot and acacia honey long fresh and lingering citrus; versatile dessert wine, great with summer fruit based desserts, caramelised autumn fruits, pears, baked apple also try with mature cheese 13%

Haider Welschriesling Beerenauselese, 2014, Austria **£5.80**

Intense fruit ripe apples and citric fruits multilayered with balanced acid to sugar levels

Chambers Rutherglen Liqueur Muscat, NV Australia **£5.80**

Rich, grapy, raisiny with a rich nutty finish. Try with chocolate, coffee or toffee, warm sponge with dried fruit and nut desserts such as sticky toffee pudding 17.5%

Jean-Christophe Barbe, Chateau Laville Sauternes 2013, France **£8.95**

Rich, intense still fresh on the palate. Classic, apricot, marmalade and almonds very versatile dessert wine also works with cheese 13.5%

Quady Essencia Orange Muscat 2015, California **£5.00**

Made from 100% Orange Muscat and lightly fortified. Orange blossom perfume, apricot and bitter sweet orange on the palate. Works, really well with chocolate or rich dried fruit based desserts, tropical fruits such as mango, pineapple, 15%

Domaine de Grangeneuve Monbazillac, 2011, France **£6.00**

White blossom, honeysuckle and baked pear works well with fruit or creamy desserts. 13%

Domaine Lafage Maury Grenot, 2017 France **£7.00**

Fortified Grenache makes this delicious sweet red wine, full bodied, rich, with intense favours of dried fruits chocolate and coffee 15%

Quinta do Crasto LBV Port 2012 **£5.95**

Grahams 10 year old Tawny Port **£5.95**

Croft Quinta da Roeda Vintage Port 2002 **£6.50**

Coffee – 'Furnace and Flue' a blend of beans from Peru, Ethiopia & El Salvador specially selected & roasted by The Roastery at Bella Barista, Northamptonshire

Espresso, Machiatto **£2.50**

Double Espresso, Americano, Cappuccino or Flat White **£3.50**

Latte **£3.80**

Homemade Chocolate Truffles; Orange, Whisky, or Coffee **£1.00 each**

Tea - Taylors of Harrogate Teas with homemade chocolate cookies

English Breakfast or Earl Grey, Chamomile, Peppermint or Green tea & Jasmine **£3.50**