

À LA CARTE MENU



MORSELS

Homemade Pork Crackling (GF)	£3.50	Potted Sun-Blushed Tomato & Oregano Houmous (VG)	£4.95
Sage salt, apple chutney		Lebanese flatbread	
Daily Bread (V)	£4.95	Steamed Edamame	£4.00
Rosemary & garlic butter, balsamic, olive oil		Sea salted, chilli & garlic dressing	
Marinated Olives (V)	£4.00		

SMALL PLATES

Soup of the Day (V)	£5.50
Artisan breads	
Juniper Cured House Smoked Salmon	£8.95
Fennel salad, grapefruit, squid ink tapioca	
Isle of Wight Tomato Bruschetta (VG)	£6.95
Garlic, basil, vegan feta, lemon oil	
Smoked Ham Hock & Pea Terrine	£7.25
Confit cheek fritter, charcoal mayonnaise, pickled spring vegetables	
Tempura King Prawns	£8.95
Avocado, mango, chilli, cajun mayonnaise	
Chicken Lollipops	£6.95
Peanut dressing, light Asian salad	
TO SHARE	
Greengrocer's Board (VG)	£16.00
Marinated courgette, aubergine, borettane onions, houmous, artichoke, smoked semi dried tomatoes, Lebanese flat bread	
Add fennel salami & prosciutto	£6.00
Grilled Sea Salted Dry Aged Steak	£18.00
Three cheese fondue, sourdough toasts & garlic butter	

Why not step up to The Butcher's Block?

We'll cut your meat to order from our steak specials of the day. Please ask your server for more details and what's on the block today.

FROM THE GRILL

Priding ourselves on the quality of our meat, we buy only the best direct from our friendly farmers at Taste Tradition. All our beef is from premium native cattle which is grass-fed & dry aged for a minimum of 30 days. Our pork comes from free-range Gloucester Old Spots and is bursting with flavour. They are all cooked on our specially designed synergy grill to maintain maximum flavour.

8oz Ribeye Steak	£20.00
12oz Rump Steak	£21.00
10oz Sirloin Steak	£22.00
Grilled 8oz Tuna Steak	£18.00
Jerk Seasoned ½ Roasted Chicken (GF)	£9.95
10oz Gloucester Old Spot Pork Ribeye (GF)	£12.50

TO SHARE

Dry Aged Premium Tomahawk	£60.00
Premium Dexter Chateaubriand	£45.00

All our grill items come with watercress & slow roasted garlic. Please then choose your accompaniments from our list of sides; we recommend three for two people to share.

10% optional service will be added to the bill, all of which goes to the team.

Please speak to us about any food allergens and intolerances.
 (V) Vegetarian (VG) Vegan (GF) No Gluten Containing Ingredients

LUNCH ON THE HOOF

SERVED MONDAY - SATURDAY FROM 11.30AM - 5PM



MAINS

Sauté Spinach & Fresh Avocado on Grilled English Muffin (V)	£9.95
Poached egg, lemon hollandaise	
Add cured ham or hot smoked salmon	£3.00
Gammon Steak (GF)	£11.95
Fried hen's eggs, watercress, triple cooked chips	
Brakspear Ale Battered Haddock	£12.95
Pea purée, tartare sauce, triple cooked chips	
Dry Aged 6oz Flat Iron Steak	£12.95
Watercress, garlic & rosemary butter, skin on fries	
Chorizo & Spring Onion Baked Eggs	£9.50
Sourdough toasts	
Sweet Potato Bubble & Squeak (V, GF)	£8.95
Poached egg, crumbled goat's cheese, spinach, hollandaise	

SANDWICHES

Served with skin on fries, side salad or a mug of our soup of day	
Grilled Mediterranean Vegetable (VG)	£8.95
Sun-blushed tomato houmous, secret salad, skin on fries	
Battered Fish Finger	£9.95
Tartare sauce, skin on fries	
Chicken Club Sandwich	£9.95
Mayonnaise, bacon, egg, tomato, gem lettuce, skin on fries	
Grilled Steak Open Ciabatta	£10.95
Welsh rarebit, sliced red onions, watercress	

MAINS

Dexter Dry Aged Beef Burger	£13.95	Vegan Thai Vegetable Curry (VG)	£11.50
Green kraut, tomato, red onion, lettuce, signature bun, skin on fries		Courgettes, mange tout, green beans, bamboo, coconut milk, lemongrass & lemon wild rice, grilled flatbread	
"Moving Mountains" 100% Plant-Based Vegan Burger (VG)	£12.95	Add chicken breast	£5.00
Flat mushroom, chimichurri, gem lettuce, tomato, skin on fries		Herb Crusted Hake Fillet	£18.00
Coriander, Lime & Chilli Chicken Burger	£13.95	Summer cassoulet, haricot blanc, pimento peppers	
Avocado, signature bun, lettuce, lemon mayonnaise, skin on fries		Pie of the Day	£14.50
Add Swiss cheese, flat mushrooms, avocado, blue cheese or pulled pork	£1.50	Creamed potato, steamed cabbage, leeks & peas	
Double up your burger or add a slice of grilled halloumi	£4.00	King Prawn & Chorizo Linguine	£16.95
		Chilli, garlic, lemon, olive oil	
		Pea, Spinach & Broad Bean Risotto (V)	£13.50
		Parmesan, poached egg	
		Santa Fe Salad (VG)	£ 9.95
		Black beans, crisp tortilla, sweetcorn, avocado, vegan feta, secret leaves, peanut & lime dressing	
		Add chicken breast	£5.00
		Add dry aged flat iron steak	£5.00

THE BUTCHER'S BLOCK
 Don't forget to check out our **STEAK SPECIALS** that are exclusively available from The Butcher's Block

SIDES

Steamed & Charred Broccoli	£4.50	House Baked Beef Tomatoes & Truffle & Garlic Roasted Flat Mushrooms	£4.00	POTATOES	
Chilli & Stilton butter, crispy shallots				Parmesan & Truffle Fries	£5.00
Macaroni Cheese	£4.00	Cabbage, Leeks & Peas	£4.00	Plain Fries	£3.50
House Salad	£3.50	Mint butter		Triple Cooked Chips	£4.50
Toasted sunflower seeds, bocconcini, basil, leaves, red onion & balsamic dressing		Creamed Large Leaf Spinach	£5.00	Beef Dripping Creamed Potatoes	£4.00
		Gruyere cheese		SAUCES	All £1.50
				Bearnaise, Peppercorn Sauce	
				House Gravy, Chilli & Stilton Butter or Garlic & Rosemary Butter	