

## STARTERS

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Ox cheek croquette Garlic aioli	£9.00
Olives Pickled chillis	£5.00
BBQ Pardon Peppers Maple, minus 8 vinegar	£6.00
Blythburgh farm pork belly Parsley sauce, gherkin	£8.50
Jerusalem artichoke and mushroom tart Smoked cheddar, shiitake, aged sherry vinegar	£9.00
Isle of Wight tomato Gazpacho, crouton, basil	£8.50

## MAINS

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All roasts are served with roast potatoes, seasonal vegetables, carrot puree, Yorkshire pudding and red wine sauce.

Dry aged striploin of beef	£23.50
Maple cured pork ribeye	£22.00
Dry aged chicken breast	£21.00
BBQ cod lion, crushed potato, cucumber, caper	£22.00
Celeriac, miso, seaweed mushroom, dashi	£20.00

## STEAKS

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For our 30 to 50-day dry-aged steaks, please choose from our selection of cuts from our dry-age fridges. Steak sizes are subject to availability and typically range from 400g to 1.2kg.

Accompanied with chimichurri, pickled shallots and watercress

Grass Fed Fillet £15.50 *(per 100g)*

Our most tender muscle cut from the back of the cow, subtle flavour, minimal marbling

Heritage Sirloin £12.50 *(per 100g)*

Tender muscle from the back of the cow, strong flavours, minimal marbling

Ribeye £11.00 *(per 100g)*

Cut from the rib section, exceptional flavour, generous marbling

Rump Cap £8.50 *(per 100g)*

Cut from the top of the Rump, great flavour, moderate marbling

## SIDES

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All £6.00

Cauliflower cheese

Seasonal green's

Roast potato's

Dirty Mash

## DESSERTS

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Ginger pudding, apple caramel, vanilla ice cream £7.50

Blackcurrant crème brûlée £7.00

Selection of British Cheese for two £19.00  
Quince, grape, pickled walnut and crackers