tuesday burger club

2 for 1 burgers all day
(red card club)

oyster happy hour
17:00 - 18:00

Sunday - Thursday

in the bar



daily menu

2 courses for £12.95 Monday - Friday 12.00 - 15.00 Monday - Thursday 17.00 - 18.00

nibbles

mini baked loaf (v) £3.95 olive tapenade, balsamic & charcoal butter olives & salt & pepper cashew nuts (n)(v) £4.95

oysters

rock oysters each £3.30 cinnamon, spiced pear vinaigrette

starters	
soup (v)	£4.95
<pre>gnocchi (n)(v) sunblushed tomato, figs, walnuts & kalamata olives</pre>	£7.75 / £15.50
risotto (v) pearl barley, mushroom, tarragon & crème fraîche	£7.25 / 15.50
house salad (n)(v) berloti, haricot & butter beans, beetroot, candied walnut, cucumber & mint yoghurt dressing	£5.75 / £9.95
mussels eden mill shipwreck ipa, whole grain mustard & tarragon	£8.75 / £15.75
pigeon lentils, celeriac & apple	£8.95
<pre>salmon (n) cold smoked, grapefruit, raddish, caper berries, walnut & raisin rye bre</pre>	£9.95
scallops (n) roasted chestnuts, wild mushrooms & butternut squash	£11.75

grill

our prime cuts of grass-fed beef are dry-aged for a minimum of 28 days, depending on the cut. All of our steaks are grilled over charcoal at 650° f, served with skinny fries & sauce.

burger 170g	£12.95
bacon & monterey jack cheese	
flat iron 220g	£19.95
ribeye 220g	£28.50
sirloin 220g	£28.50
fillet 220g	£35.95
sirloin on the bone (n) 600g honey, walnut & dijon crust,caesar salad, mac & cheese	£69.00
chateaubriand 500g green beans, shallots, hand cut chips	£75.00
sauce béarnaise, red wine, peppercorn sauce or garlic herb butter	

sunday roast

striploin, roast potatoes, green beans, carrots & yorkshire pudding £24.95 or £48.50 to share

sides

rocket & parmesan (v)	£3.00
caesar salad	£3.00
onion rings, truffle & parsley (v)	£3.50
macaroni cheese (v)	£3.95
broccoli & toasted almonds (n)	£3.25
green beans & shallots (v)	£4.25
mushrooms & garlic butter (v)	£3.25
truffle fries (v)	£3.50
hand cut chips (v)	£3.95
skinny fries (v)	£3.00
roast new potatoes, rosemary & garlic	£3.50

mains

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chicken dauphinoise potato, leek, mushroom & haggis	£16.75
<pre>pork fillet & belly, stornoway black pudding & puy lentils</pre>	£16.25
chicken salad (n) berloti, haricot & butter beans, beetroot, candied walnut, cucumber & mint yoghurt dressing	£14.95
orzo (v) pasta cauliflower, shaved black truffle & winter salad	£11.75
duck potato, poppy seed sheets, spring onion, chilli, ginger & coriander	£20.50
venison cauliflower cheese , beetroot salsify & orange	£25.00
<pre>salmon (n) sweet potato, orange, tomato & caper beurre blanc</pre>	£16.95
turbot (n) jersey royals, kale, shiitakes, pine nut & sauternes sauce	£27.50
hake saffron potato, leek & mussel chowder	£17.25

we are proud to advise that all our meat, fish & produce is sourced locally

if you have an allergy, intolerance or sensitivity please ask a server for the allergen menu

ask your server about our red card deals

we add a 12.5% discretionary service charge for tables of 6 or more







