**Three Course Set Menu**

*Only £25.95 per person, exclusively available every Thursday from 6pm*

### STARTERS

- **SALT & PEPPER CALAMARI**
  Served with chipotle chilli mayonnaise
- **BLACK PEARL SCALLOPS**
  Served with parmentier potatoes, Champagne Thermidor sauce, tempura samphire and fresh tomato salsa (£2 supplement)
- **CLUCK & DUCK WINGS**
  Sticky chilli-hoisin glazed chicken & duck wings served buttermilk ranch dressing and dressed slaw
- **BAKED CHEDDAR MUSHROOMS v**
  Wild and button mushrooms in a creamy garlic & Cheddar sauce, served with toasted artisan breads

### DESSERTS

- **RICH CHOCOLATE BROWNIE v**
  Served warm with vanilla bean ice cream, rich Belgian chocolate sauce and a dark chocolate & pistachio shard
- **LEMON & CLOTTED CREAM POSSET TART v**
  On a buttery biscuit base, served with strawberry & prosecco sorbet, fresh berries and rhubarb & rose curd
- **CLASSIC CRÈME BRÛLÉE v**
  Madagascan vanilla glazed brûlée, served with a home baked vanilla biscuit and fresh berries
- **STICKY TOFFEE PUDDING v**
  A classic dessert served with a rich salted butterscotch sauce and vanilla bean ice cream

### MAINS

All our prime steaks are served with parsley butter, seasoned fries, a slice of our onion loaf and balsamic glazed tomato, along with your choice of lettuce wedge and steak sauce

- **30 DAY AGED BISTRO RUMP 8OZ**
  Taken from the centre of the rump to combine great tenderness with full flavour. Recommended medium
- **30 DAY AGED SIRLOIN 8OZ**
  A delicate flavour balanced with a firmer texture, recommended medium rare
- **50 DAY AGED GRAIN FED RIBEYE 8OZ**
  Fine marbling results in an intensely packed flavour. Recommended medium (£2 supplement)
- **30 DAY AGED FILLET 8OZ**
  The most tender steak regarded by many as the premium cut and recommended rare (£5 supplement)

Choose a wedge dressing
- • Bacon & Honey Mustard
- • Stilton & Blue Cheese
- • Garlic Mayonnaise & Grana Padano
- • Buttermilk Ranch & Croutons

Choose a steak sauce
- • British Beef Dripping Sauce
- • Porcini Mushroom & Black Garlic
- • Rich Bordelaise
- • Cracked Peppercorn
- • Classic Béarnaise

**SMOKEY BARBECUE RIBS**
Full rack of succulent pork ribs with a smoky barbecue glaze, served with seasoned fries and dressed slaw

**BUTCHERS BEEF & BARBACOA BURGER**
Topped with succulent rump steak, barbacoa brisket fritter, crispy onion loaf pieces and Monterey Jack cheese. Served in a glazed brioche bun with our special recipe burger sauce, lettuce and tomato. Served with seasoned fries and dressed slaw

**PESTO CRUSTED SEA BASS**
Served with crushed baby potatoes, roasted vegetable tartare, sugar snap peas, samphire and a tarragon-infused hollandaise

**BUTTERNUT SQUASH & EMMENTAL ROULADE v**
Served with braised red cabbage purée, glazed roasted roots, grilled tenderstem broccoli, sugar snap peas and a pesto velouté

### EXCLUSIVE THURSDAY OFFER

It’s almost the weekend - treat yourselves to a sparkling bottle of Prosecco or sparkling rosé for only £15

V = Made with vegetarian ingredients, however some of our preparation and cooking methods could affect this. If you require more information, please ask your server.

Our British & Irish steak is Red Tractor or Bord Bia Quality assured, and our chicken breast is British Farm Assured. Please note: all food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food and drink is available upon request. Some of our dishes contain alcohol – please ask a team member for further details.

**OUR VEGETARIAN SET MENU**

*Our vegetarian set menu can be enjoyed for £22.95 per person*

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