LUNCH MENU

NIBBLES
TOASTED BREADS & BEEF DRIPPING BUTTER £3.75

SHARING BOARD
Beef & bison meatballs, sticky chilli-hoisin glazed chicken & duck wings, beet barbacoa mac & cheese, hand-cut potato, Buttermilk Ranch dip & garlic ciabatta £13.95

MEZZE PLATTER
Camembert & Pinot Grigio fondue topped with a savoury nut granola, chargrilled chORIZO sausages topped with tomato & spring onion salsa, hand-cut nachos, olives and a crispy pancetta, mozzarella & avocado salad £11.75

STARTERS
BLACK PEARL SCALLOPS
Served with parmesan potatoes, Champagne Thermidor sauce, tempura samphire and fresh tomato salsa £8.75

BAKED CHEDDAR MUSHROOMS v
Wild and button mushrooms in a creamy garlic & Cheddar sauce, served with toasted artisan breads £5.75

GARLIC KING PRAWNS
Cooked in garlic butter and served with toasted ciabatta £6.95

HALF-CUT NACHOS v
Topped with aged Cheddar cheese sauce, tomato salsa, sour cream, guacamole and jalapeños for one £5.50, to share £8.50

Add Pulled Beef & Burnt Ends Chili for one £5.50, to share £9.95

SALT & PEPPER CALAMARI
Served with chipotle chilli mayonnaise £6.75

CLUCK & DUCK WINGS
Sticky chilli-hoisin glazed chicken & duck wings served with Buttermilk Ranch dressing and slaw £6.50

BEEF & BONE MARROW BON BONS
Slow cooked pulled beef and bone marrow coated in crispy breadcrumbs, served with a peppercorn mayonnaise and dressed slaw £6.75

ANTIPASTI PLATE
Mixed salami, marinated olives, Grana Padano shavings, fresh tomato salsa, balsamic vinaigrette and garlic ciabatta £6.95

OLIVES v £2.95

MEDITERRANEAN OLIVES v £2.95

Garlic Sautéed Greens v £3.75

HALF RACK BARBECUE RIBS £7.50

Baked Cheddar Mushrooms v £4.25

Grilled Half Lobster £8.50

Lobster & King Prawns Tempura £6.25

Served with chipotle chilli mayonnaise, tomato salsa, sour cream, guacamole and jalapeños for one £5.50, to share £8.50

Add Pulled Beef & Burnt Ends Chili for one £5.50, to share £9.95

Served with parmesan potatoes, Champagne Thermidor sauce, tempura samphire and fresh tomato salsa £8.75

Served with toasted artisan breads £5.75

Served in garlic butter and served with toasted ciabatta £6.95

Add Pulled Beef & Burnt Ends Chili for one £5.50, to share £9.95

Served with chipotle chilli mayonnaise £6.75

Served with Buttermilk Ranch dressing and slaw £6.50

Served with Buttermilk Ranch dressing and garlic ciabatta £11.75

BEEF DRIPPING BUTTER £3.75

MEDITERRANEAN MELTED CHEESE v

Garlic Bread with Melted Cheese v
for one £3.75, to share £4.75

YOUR STEAK, YOUR WAY
Tell us how you’d like it cooked

BLUE Seared on the outside but completely red throughout

RARE Seared outside and still 75% red through the centre

MEDIUM RARE Moosy pink to red centre. Soft and juicy on the inside

MEDIUM A more pronounced band of pink in the centre

MEDIUM WELL Thoroughly cooked with a slight hint of pink inside

WELL DONE Completely cooked until brown throughout

TO SHARE
Indulge together

BUTCHER’S BLOCK 24 OZ
Explore a variety of steaks and cuts – 30 day aged fillet 8oz, 50 day aged grain fed ribeye 8oz and 30 day aged rump 8oz. Served with a brisket stuffed marrow bone £58.95

CHATEAUBRIAND 16OZ
Cut from the beef tenderloin, this most tender of cuts, recommended medium rare £46.95

LONG BONE TOMAHAWK 30OZ
The ultimate ribeye sharing experience and a firm favourite of our master butcher, recommended medium. Limited availability £50.95

STEAKS TO EXPLORE
50 day wet aged

EXCLUSIVE STEAKS CHosen by our master butcher and sourced from around the world

GRAIN FED RIBEYE 8OZ
Fine marbling results in an intensely packed flavour, recommended medium rare £20.95

GRAIN FED SIRLOIN 10OZ
A deliciously tender and premium cut, grain fed and aged for 50 days for a rich and buttery flavour, recommended medium rare £26.95

STEAK SIDES

STICKY CHIPOTLE CHICKEN
Sweet chipotle chilli-glazed chicken breast with toasted sesame seeds, served with a dressed slaw £6.25

BEEF & CHEDDAR DIPPING SAUCE
Tender beef brisket mixed with British beef dripping sauce, topped with crispy onions and aged Cheddar cheese sauce £6.95

CLUCK & DUCK WINGS
Served with chipotle chilli mayonnaise £6.75

ANTIPASTI PLATE
Mixed salami, marinated olives, Grana Padano shavings, fresh tomato salsa, balsamic vinaigrette & garlic ciabatta £6.95

THE STEAK EXPERIENCE
Carefully selected, expertly delivered

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

YOUR STEAK, YOUR WAY
Choose a wedge dressing

Bacon & Honey mustard

Buttermilk Ranch & Coctails

Bistro & Blue Cheese

Garlic Mayonnaise & Grana Padano

Choose a steak sauce

British Beef Dipping Sauce

Porchin Mushroom & Black Garlic

Rich Bordelaise

Cracked Peppercorn

Classic Bearnaise

Shaggy’s Guide
Carefully selected, expertly delivered

STEAK SIDES
The perfect accompaniment for your steak

MILLER’S MAC & CHEESE
Classic v £3.95

Creamy Lobster £4.95

Pulled Barbecue Beef £4.50

Stuffed Marrow Bone £7.75

Tender beef brisket mixed with British beef dripping sauce, topped with crispy onions and aged Cheddar cheese sauce £6.95

Creamed Corn v £4.25

Lobster & King Prawns Tempura £6.25

Grilled Half Lobster £8.50

Served with garlic butter £7.75

Grana Padano & Garlic Stem Broccoli £3.50

Crispy Pancetta, Avocado & Mozzarella Salad £3.50

Garlic Button Mushrooms v £2.95

Half Rack Barbecue Ribs £7.50

Garlic Sautéed Greens v £3.75

Baked Cheddar Mushrooms v £4.25

THE BUTCHER’S GUIDE
Our cattle are reared on a selection of hand-picked British and Irish farms, specially chosen by our own butchers. We feed our cattle on both grass and grain to produce full-flavoured, quality meat. Our expert butchers hand cut every steak ready for our specially trained chefs to season and grill them to perfection.
PRIME STEAK BURGERS

All our beef burgers are served in a glazed brioche bun with our special recipe burger sauce, lettuce and tomato. Served with seasoned fries and dressed in

OFF THE GRILL

SLOW COOKED BONELESS BEEF RIB
Tender beef rib served with creamy mashed potato, crispy onions, beef dripping Bordelaise sauce and buttered greens £16.95

TANDOORI MARINATED LAMB RUMP
Served with sautéed potatoes, papri, pita, glazed roasted roots, tenderstem broccoli and rich Bordelaise sauce £18.95

BUTTERMILK ROASTED CHICKEN
Boneless roasted half chicken, served with coriander & spices and fresh orange crispy potatoes, creamy corn and a rich chicken dripping gravy £14.95

SMOKY BARBECUE RIBS
Sauced pork ribs with a smoky barbecue glaze, served with seasoned fries and dressed slaw Half £11.50, Full £16.50

BARBECUE GLAZED CHICKEN
Topped with Monterey Jack cheese, smoky barbecue sauce and crispy pancetta crumbs. Served with our crispy onion salad, seasoned fries and dressed slaw £11.95

FISH, SALAD & VEGETARIAN

PESTO CRUSTED SEA BASS
Served with crushed baby potatoes, roasted vegetable tattie, sugar snap peas, samphire and a tangy brushed hollandaise £15.25

SALMON SUPREME
Served with parsley buttered baby potatoes, braised red cabbage puree, wilted pak choi, sautéed greens and a white wine vinaigrette £14.50

TEMPURA HAND BATTERED COD
Served with seasoned fries, samphire sauce and mixed dressed peas £11.95

BUTTERNUT SQUASH & EMMENTAL ROULADE
Served with braised red cabbage puree, glazed roasted roots, grilled tenderstem broccoli, sugar snap peas and a pesto vinaigrette £12.25

ROASTED TOMATO, BLACK OLIVES & FETA BURGER
Topped with cucumber ribbons, sour cream & white chocolate bearnaise sauce. Served with seasoned fries and dressed slaw £10.95

WHEATBERRY BUTTERCROOT & COUS-COUS SALAD
Roasted wild, wheatberry beetroot & cous-cous, chargrilled broccoli, grapes and baby leaves with a balsamic & ginger dressing, topped with a savoury nut granola with grilled chicken breast £12.95

Two courses from £10.95 • Three courses from £13.95

SOMETHING ON THE SIDE?

Mixed Salad, Dressed Slaw, Buttermilk Green Beans, lettuce Wedge with choice of Dressing, each £2.95

Roasted Root Vegetables, Seasoned Sweet Potato Fries, Our Famous Onion Loaf, each £3.50

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.