

GLUTEN FREE MENU

STARTERS

CLUCK & DUCK WINGS

Sticky chilli glazed chicken & duck wings served with buttermilk ranch dressing and dressed slaw £6.75

PULLED BEEF & CARAMELISED ONION RILLETTES

Slow cooked pulled beef, caramelised onion marmalade and beef dripping sauce. Served with Biltong oil toasted bread and dressed leaves £6.50

SEVERN & WYE SMOKED SALMON

Served with smashed avocado, and a fresh tomato and spring onion salsa £7.25

WILD ATLANTIC SCALLOPS

Served on potato puree, with lobster prosecco sauce, garden peas, crispy pancetta £8.95

BAKED CHEDDAR MUSHROOMS v

Button mushrooms in a creamy Cheddar & spinach sauce, served with toasted bread £5.95

THE STEAK EXPERIENCE

Perfectly aged, expertly grilled

All our prime steaks are aged for at least 30 days then cooked exactly to your liking. Served with parsley butter, jacket potato or crushed baby potatoes, balsamic beef tomato, your choice of steak sauce and a slice of our gluten free onion loaf. Fully savour the taste of your steak with our complimentary lettuce wedge and your choice of dressing.

If you are looking for a lighter version of our experience replace your potatoes and onion loaf with a delicious salad.

PRIME STEAK CUTS

30 day aged

SIRLOIN 8OZ / 12OZ

A delicate flavour balanced with a firmer texture, recommended medium rare
8oz £19.50, 12oz £24.95

FILLET 8OZ

The most tender steak regarded by many as the premium cut, recommended rare £24.95

RIBEYE 12OZ

Bursting with flavour and almost as tender as fillet, recommended medium £21.95

T-BONE 20OZ

On one side a tender fillet, on the other a flavoursome sirloin, recommended at least medium rare £28.95

BISTRO RUMP 8OZ

Taken from the centre of the rump to combine great tenderness with full flavour, recommended medium £17.95

RUMP 8OZ

A firm texture and rich flavour, recommended medium £15.50

SOMETHING ON THE SIDE?

Grana Padano & Garlic Stem Broccoli £3.75

Garlic Button Mushrooms v £3.25

Half Rack Barbecue Ribs £7.50

Garlic Sautéed Greens v £3.75

Baked Cheddar Mushrooms v £4.25

Mixed Salad v £3.50

Roasted Mediterranean-style Vegetables v £3.75

Fire Cracker Crushed Peas v £3.25

YOUR STEAK, YOUR WAY

Choose a wedge dressing

- Bacon & Honey Mustard
- Stilton & Blue Cheese
- Garlic Mayonnaise & Grana Padano

Choose a steak sauce

- British Beef Dripping Sauce
- Porcini Mushroom & Black Garlic
- Rich Bordelaise
- Cracked Peppercorn
- Classic Béarnaise

STEAKS TO EXPLORE

50 day aged and bursting with flavour

BLACK ANGUS SIRLOIN 10OZ

A deliciously flavoursome and tender cut, grass fed for a richer flavour, recommended medium rare £23.95

GRASS FED RIBEYE 8OZ / 16OZ

Fine marbling results in an intensely packed flavour, recommended medium
8oz £20.95, 16oz £27.50

ULTIMATE SHARING EXPERIENCE

Indulge together

CHATEAUBRIAND 16OZ

Cut from the beef tenderloin, this most tender of cuts, recommended medium rare £47.95

LONG BONE TOMAHAWK 30OZ

The ultimate ribeye sharing experience and a firm favourite of our master butcher, recommended medium. Limited availability £51.95

GRILL, FISH & SALAD

SLOW COOKED BONELESS BEEF RIB

Tender beef rib served with creamy mashed potato, crispy onions, beef dripping Bordelaise sauce and buttered greens £16.95

BUTTERMILK ROASTED CHICKEN

The Ultimate Chicken Experience - Boneless tender half chicken with a rich chicken dripping gravy. Served with a poached egg, grilled asparagus and jacket potato or crushed baby potatoes £15.50

SMOKY BARBECUE RIBS

Succulent pork ribs with a smoky barbecue glaze, served with dressed slaw and jacket potato or crushed baby potatoes. Half £12.50 Full £16.50

BARBECUE GLAZED CHICKEN

Topped with smoked Cheddar cheese, barbecue sauce and crispy pancetta crumb. Served with our crispy onion loaf, dressed slaw and jacket potato or crushed baby potatoes £12.50

GRILLED SEA BASS

Served with samphire mash potato, roasted Mediterranean-style vegetables, green beans and pesto velouté £15.25

SALMON SUPREME

Served with parsley buttered baby potatoes, braised red cabbage puree, wilted pak choi, sautéed greens and a lobster prosecco sauce £14.95

ROASTED VEGETABLE, AVOCADO AND BEEF TOMATO SALAD v

Served with chargrilled broccoli, grapes and baby leaves with a pineapple and ginger dressing £9.95

with 30 day aged rump 6oz £15.50

with chicken breast £12.95

with grilled salmon £14.50

with grilled goat's cheese v £10.95

DESSERTS

CLASSIC CRÈME BRÛLÉE v

Madagascan vanilla glazed brûlée, served with fresh berries £5.50

SILVERPAIL ICE CREAM v

A choice of three ice creams, served with rich Belgian chocolate sauce. Choice of vanilla bean, double chocolate or strawberry £4.95

STRAWBERRY & PROSECCO SORBET

A refreshing strawberry & prosecco sorbet served with rhubarb & rose curd and fresh berries £6.25

MINI DESSERT & COFFEE v

A mini rich chocolate pot or a mini crème brûlée with a choice of freshly brewed coffee or tea £4.95