

GLUTEN FREE MENU



STARTERS

SAUTÉED GARLIC PRAWNS

Served on toasted bread with lemon and fresh tomato salsa £7.75

WILD ATLANTIC SCALLOPS

Served with lobster prosecco sauce, peas and crispy pancetta on a bed of mashed potato £9.50

SMOKY BARBECUE WINGS

With buttermilk ranch dressing £6.75

CREAMY GOAT'S CHEESE & ASPARAGUS BRUSCHETTA v

Served on toasted bread with marinated olives and fresh tomato salsa £7.25

PRAWN & CRAYFISH COCKTAIL

With fresh avocado, baby gem and a zesty citrus yoghurt dressing £7.50

BAKED CHEDDAR MUSHROOMS v

Button mushrooms in a creamy Cheddar cheese & spinach sauce, served with toasted bread £6.25

THE STEAK EXPERIENCE *by the Masters of Steak*

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

30 DAY AGED *Prime Steak Cuts*

Awarded 'Masters of Steak' by the Craft Guild of Chefs.

SIRLOIN 8OZ / 12OZ

A delicate flavour balanced with a firmer texture, recommended medium rare
8oz £20.95, 12oz £26.95

FILLET 8OZ

The most tender steak regarded by many as the premium cut, recommended rare £26.50

RIBEYE 12OZ / 16OZ

Bursting with flavour, recommended medium
12oz £23.50, 16oz £29.50

T-BONE 20OZ

On one side a tender fillet, on the other a flavoursome sirloin, recommended medium rare £29.95

RUMP 8OZ

A firm texture and rich flavour, recommended medium £15.95

50 DAY AGED *Master Butcher's Choice*

Chosen by our Master Butcher and sourced from around the world.

Chef's Recommendation

GRAIN-FED RIBEYE 10OZ

Fine marbling results in an intense buttery flavour, recommended medium £26.95

Black Angus beef is renowned for its tenderness and fine marbling.

BLACK ANGUS FILET MIGNON 10OZ

Two 5oz cuts of fillet, beautifully delicate and tender. Recommended rare £30.50

BLACK ANGUS RIBEYE 8OZ

Fine marbling results in an intensely packed flavour, recommended medium £20.95

BLACK ANGUS SIRLOIN 10OZ

A deliciously flavoursome and tender cut, recommended medium rare £24.50

BLACK ANGUS BISTRO RUMP 8OZ

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

THE ULTIMATE *Sharing Experience*

Serves two or one if hungry.

BUTCHER'S BLOCK 26OZ

Explore a variety of steak flavours and cuts - 50 day aged Black Angus Ribeye 8oz, 30 day aged Rump 8oz and two cuts of 50 day aged Black Angus Fillet 5oz. Served with a half rack of barbecue ribs £63.95

Chef's Recommendation

CHATEAUBRIAND 16OZ

Hand-cut from the fillet primal, this 30 day aged 'Masters of Steak' accredited chateaubriand is the most tender of cuts, recommended medium rare £49.95

LONG BONE TOMAHAWK 30OZ

The ultimate ribeye sharing experience and a firm favourite of our Master Butcher, recommended medium £52.95

SOMETHING LIGHTER?

Swap your steak accompaniments and enjoy your expertly grilled steak with a fresh wedge salad instead. Crunchy iceberg lettuce, red and yellow cherry tomatoes, avocado and your choice of wedge dressing and steak sauce, listed below.

YOUR STEAK, YOUR WAY

Choose your wedge dressing

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

Choose your steak sauce

- British Beef Dripping
- Porcini Mushroom & Black Garlic
- Rich Bordelaise
- Three Peppercorn
- Classic Béarnaise
- Churrasco

SOMETHING ON THE SIDE?

Garlic Button Mushrooms v £3.50

Half Rack Barbecue Ribs £7.50

Garlic Sautéed Greens v £4.25

Roasted Mediterranean-Style

Vegetables ve £3.75

Onion Loaf v £3.75

Mixed Salad ve £3.75

Baked Cheddar Mushrooms v £4.25

Giant Tiger Prawn £8.95

GRILL, FISH & SALAD

MINT & GARLIC LAMB RUMP

Served with dauphinoise potato, chorizo, cauliflower, peas and a rich bordelaise sauce £16.95

GRILLED SEA BASS

Served on crushed baby potatoes, grilled tenderstem broccoli, with a lobster & Prosecco sauce £15.50

PORK FILLET WRAPPED IN BACON

With apple three ways, dauphinoise potato, green beans and roasted Mediterranean-style vegetables £18.95

BUTTERMILK CHICKEN

Grilled boneless tender half chicken, sweetcorn purée, dauphinoise potato, grilled tenderstem broccoli and rich chicken dripping gravy £15.75

ROASTED CAULIFLOWER WEDGE ve

Served with sweetcorn purée, pomegranate and baby potatoes £12.25

SMOKY BARBECUE RIBS

Succulent pork ribs with a smoky barbecue glaze, served with slaw and jacket potato, mashed potato, or crushed baby potatoes
Half £12.75, Full £16.75

BARBECUE GLAZED CHICKEN

Topped with Monterey Jack cheese, smokey barbecue sauce and crispy pancetta crumb. Served with slaw, onion loaf and jacket potato, mashed potato or crushed baby potatoes £12.75

SIGNATURE WEDGE SALAD

Crunchy iceberg lettuce with long Clawson Stilton crumb, crispy smoked bacon, red and yellow cherry tomatoes, fresh avocado and blue cheese dressing £10.95
with sliced fillet tails £16.95

DESSERTS

STICKY TOFFEE PUDDING v

A classic dessert served with a rich salted butterscotch sauce and vanilla bean ice cream £6.25

BLACKCURRANT MOUSSE TART ve

Served with strawberry & Prosecco sorbet and fresh berries £6.75

CLASSIC CRÈME BRÛLÉE v

Madagascan vanilla-glazed brûlée served with fresh berries £5.95

ICE CREAM v

A choice of three ice creams. Choose from vanilla bean, double chocolate, pecan praline or strawberry £5.25

MINI CRÈME BRÛLÉE & COFFEE v

With your choice of freshly brewed coffee or tea £5.25

v = made with vegetarian ingredients, ve = made with vegan 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. Weights stated are approximate uncooked weights. Some of our dishes contain alcohol - please ask a team member for further details.

This menu has been accredited by Coeliac UK. Processes and training are in place to ensure that meals on this menu are gluten free. 'Gluten free' describes foods that contain gluten at a level of no more than 20 parts per million (ppm). All our food is prepared in a kitchen where other cross contamination risks may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order.

