

GLUTEN FREE MENU

STARTERS

SAUTÉED CHURRASCO PRAWNS

Served on toasted gluten free bread with lemon £7.95

BURRATA CHEESE v

Served with toasted gluten free bread and churrasco £7.75

SMOKY BARBECUE WINGS

With buttermilk ranch dressing £6.95

BAKED CHEDDAR MUSHROOMS v

Button mushrooms in a creamy cheese and spinach sauce, served with toasted gluten free bread £6.50

SEVERN & WYE SMOKED SALMON

Served with toasted gluten free bread and lemon £7.75

WILD ATLANTIC SCALLOPS

Served on potato purée, with lobster & Prosecco sauce, garden peas and crispy pancetta £9.25

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 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.

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 £26.95

RIBEYE 12OZ

Bursting with flavour, recommended medium £23.95

T-BONE 20OZ

On one side a tender fillet, on the other a flavoursome sirloin, recommended at least medium rare £30.95

RUMP 8OZ

A firm texture and rich flavour, recommended medium £16.50

BISTRO RUMP 8OZ

Taken from the centre of the rump to combine great tenderness with full flavour, recommended medium £18.95

50 DAY AGED

Master Butcher's Choice

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

GRASS-FED RIBEYE 8OZ / 16OZ

Fine marbling results in an intensely packed flavour, recommended medium
8oz £22.95, 16oz £29.75

BLACK ANGUS SIRLOIN 10OZ

A deliciously flavoursome and tender cut, this grass-fed sirloin is recommended medium rare £25.50

THE ULTIMATE

Sharing Experience

Serves two or one hungry.

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

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 Sauce
- 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 £7.75

Garlic Sautéed Greens v £4.50

Roasted Mediterranean-Style Vegetables ve £3.95

Mixed Salad v £3.75

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, listed above.

GRILL, FISH & SALAD

OAK SMOKED BONELESS BEEF RIB

Tender beef rib served with creamy horseradish mashed potato, beef dripping Bordelaise sauce and buttered greens £17.95

GRILLED SEA BASS

Served on crushed baby potatoes, grilled tenderstem broccoli, with a lobster & Prosecco sauce £15.95

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 £11.25
with sliced fillet tails £17.25

STICKY TOFFEE PUDDING v

A classic dessert served with a rich salted butterscotch sauce and vanilla bean ice cream £5.95

BLACKCURRANT MOUSSE TART ve

Served with strawberry & Prosecco sorbet and fresh berries £6.95

CLASSIC CRÈME BRÛLÉE v

Madagascan vanilla-glazed brûlée served with fresh berries £5.95

WALDORF SALAD v

Crunchy baby gem, walnuts, red grapes, celery and apples, drizzled with buttermilk mayonnaise £10.75

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 £16.50

ROASTED CAULIFLOWER WEDGE ve

Served with sweetcorn purée, pomegranate and savoury granola £12.95

SMOKY BARBECUE RIBS

Succulent pork ribs with a smoky barbecue glaze, served with dressed slaw and jacket potato or crushed baby potatoes
Half £13.50, Full £17.50

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 £13.50

DESSERTS

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 £4.95

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.

