

GLUTEN FREE MENU

STARTERS

SAUTÉED GARLIC PRAWNS

Toasted bread, fresh tomato salsa 8.25

WILD ATLANTIC SCALLOPS

Lobster & Prosecco sauce, peas, crispy pancetta on a bed of mashed potato 9.75

SMOKY BARBECUE WINGS

Buttermilk ranch dressing 6.95

CROXTON MANOR SOUFFLÉ v

Glazed with Mature Cheddar, topped with parsley 7.50

OAK-SMOKED SALMON

Lemon, capers, horseradish cream, toasted bread 7.95

BAKED CHEDDAR MUSHROOMS v

Button mushrooms in a creamy Cheddar cheese & spinach sauce, toasted bread 6.50



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, recommended medium rare 8oz 21.50, 12oz 29.25

FILLET 8OZ

The most tender steak, recommended rare 27.95

SURF & TURF FILLET 8OZ

Fillet 8oz topped with whole giant tiger prawn, recommended rare 36.50

RIBEYE 16OZ

Bursting with flavour, recommended medium 30.50

T-BONE 20OZ

One side a tender fillet, the other a flavoursome sirloin, recommended medium rare 30.95

RUMP 8OZ

A firm texture and rich flavour, recommended medium 16.50

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 with an intense buttery flavour, recommended medium 27.95

BLACK ANGUS FILET MIGNON 10OZ

Two 5oz cuts of fillet, recommended rare 31.50

BLACK ANGUS RIBEYE 8OZ

A finely marbled cut, recommended medium 22.50

BLACK ANGUS SIRLOIN 10OZ

Deliciously flavoursome, recommended medium rare 25.95

BLACK ANGUS BISTRO RUMP 8OZ

Full flavour, recommended medium 18.50

Chef's Recommendation

WAGYU FILLET 8OZ

Known as some of the finest beef in the world. Ever so tender and delicate, recommended rare 44.95

THE ULTIMATE SHARING EXPERIENCE

Serves two or one if hungry.

BUTCHER'S BLOCK 26OZ

Black Angus Ribeye 8oz, Rump 8oz and two cuts of Black Angus Fillet 5oz. Served with a half rack of barbecue ribs 63.95

CHATEAUBRIAND 16OZ

30 day aged 'Masters of Steak' accredited, recommended medium rare 53.95

Chef's Recommendation

HANGING CÔTE DE BOEUF 28OZ

Served hanging for you to cut from the bone and enjoy, recommended medium 56.95

SOMETHING LIGHTER?

Swap your steak accompaniments and enjoy our 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

SOMETHING ON THE SIDE?

- Mixed Salad ve 3.75
- Garlic Sautéed Greens v 4.50
- Mediterranean-Style Vegetables ve 3.95
- Creamy Spinach v 4.95
- Giant Tiger Prawn 8.95

- Garlic Button Mushrooms v 3.50
- Camembert Mashed Potato v 5.25
- Half Rack Barbecue Ribs 7.75
- Onion Loaf v 3.95

GRILL, FISH & SALAD

MINT & GARLIC LAMB RUMP

Dauphinoise potato, chorizo, cauliflower, silverskin onions, peas, rich bordelaise sauce 17.50

GRILLED SEA BASS

Crushed baby potatoes, grilled tenderstem broccoli, with a lobster & Prosecco sauce 16.25

BUTTERMILK CHICKEN

Grilled boneless tender half chicken, sweetcorn purée, dauphinoise potato, grilled tenderstem broccoli, rich chicken dripping gravy 15.95

SMOKY BARBECUE RIBS

Pork ribs, smoky barbecue glaze, slaw and your choice of jacket potato, mashed potato or crushed baby potatoes

Half 13.25, Full 17.25

Chef's Recommendation

PORK FILLET WRAPPED IN BACON

Apple three ways, dauphinoise potato, green beans, roasted Mediterranean-style vegetables 18.95

Chef's Recommendation

SIGNATURE WEDGE SALAD

Crunchy iceberg lettuce with Long Clawson Stilton crumb, crispy smoked bacon, cherry tomatoes, fresh avocado, blue cheese dressing 10.95 with sliced fillet tails 16.95

ROASTED CAULIFLOWER WEDGE ve

Sweetcorn purée, pomegranate, baby potatoes 12.75

DESSERTS

STICKY TOFFEE PUDDING v

Rich salted butterscotch sauce, vanilla bean ice cream 6.50

BLACKCURRANT MOUSSE TART ve

Strawberry & Prosecco sorbet, fresh berries 6.95

GIGANTIC CHOCOLATE FUDGE CAKE v

Perfect for sharing, hot chocolate sauce, cherries in Kirsch, freshly whipped cream 13.95

CLASSIC CRÈME BRÛLÉE v

Madagascan vanilla-glazed brûlée, fresh berries 5.95

MINI CRÈME BRÛLÉE & COFFEE v

With your choice of freshly brewed coffee or tea 5.25

ICE CREAM v

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

