

# EVENING MENU

## STARTERS

<b>MEDITERRANEAN SHARING PLATE</b> [GFA][V]	<b>£16</b>
homemade focaccia bread, hummus, marinated olives, halloumi fries	
<b>BURRATA</b>	<b>£9</b>
tomato, red onion, basil salad, olive oil dressing	
<b>BURRATA BRUSCHETTA</b> [GFA][VGA]	<b>£9</b>
tomato, red onion, basil, garlic, olive oil, balsamic glaze	
<b>CRAYFISH AND PRAWN COCKTAIL</b> [GFA]	<b>£9</b>
avocado, bloody marie rose spiced sauce, brioche bread	
<b>12 HOUR SLOW-COOKED SHORT RIB AND BRISKET</b> [GFA]	<b>£13</b>
brioche croute, parmesan, crispy onions	
<b>PAN SEARED SCALLOPS [3]</b> [GF]	<b>£15</b>
pea puree, crispy pancetta	
<b>PORK, CHEDDAR, WHOLE GRAIN MUSTARD CROQUETTES</b> [GF]	<b>£8</b>
cheddar, wholegrain mustard, apple puree	
<b>SOUP OF THE DAY</b> [GF][VGA]	<b>£7</b>
please ask your server for our soup of the day	
<b>HALLOUMI FRIES</b>	<b>£8</b>
sweet chilli dip	

## MAINS

<b>DUCK BREAST</b> [GF][VG]	<b>£29</b>
dauphinoise potatoes, broccoli, plum jus	
<b>PRAWN AND CRAYFISH SALAD</b> [GF]	<b>£17</b>
mixed leaf salad, pine nuts, avocado, red onion, cucumber, citrus dressing	
<b>SMASH BURGER</b>	<b>£17</b>
baby gem lettuce, tomato, cheese, mustard mayonnaise, fries [add pulled short rib and brisket £4.50]	
<b>HARRISA SPICED CHICKEN</b> [GF]	<b>£21</b>
sauteed red onion, peppers, served with fries or rice	
<b>YELLOW-FIN TUNA STEAK</b> [GF]	<b>£25</b>
sticky rice, honey and garlic glaze, black sesame, asian salad	
<b>JERK CAULIFLOWER STEAK</b> [GF][VG]	<b>£17</b>
sticky rice and peas, coconut yoghurt dressing	

## STEAKS

served with beef dripping chips [add £1.50], truffle and parmesan fries [add £1.50] **or** fries, cherry tomatoes and your choice of sauce [ALL GF]

<b>7OZ SLICED SIRLOIN</b>	<b>£29</b>
recommended medium rare	
<b>12OZ RUMP</b>	<b>£32</b>
recommended medium rare	
<b>10OZ RIBEYE</b>	<b>£34</b>
recommended medium	
<b>16OZ RIBEYE</b>	<b>£44</b>
recommended medium	
<b>7OZ FILLET</b>	<b>£39</b>
recommended rare	

<b>SURF YOUR STEAK</b>	<b>£10</b>
2 king scallops, garlic butter	

<b>THE BUTCHERS BLOCK</b>	<b>£75</b>
12oz Rump, 8oz Ribeye, 7oz Sirloin, fries or beef dripping triple-cooked chips [add £1.50] or truffle and parmesan fries [add £1.50] and two sauces of your choice	

<b>16OZ SHARING CHATEAUBRIAND</b>	<b>£86</b>
fries or beef dripping triple-cooked chips [add £1.50] or truffle and parmesan fries [add £1.50], two sauces of your choice [serves 2] [recommended medium rare]	

## SAUCES [GFA]

peppercorn, béarnaise, house cafe de paris, brighton blue cheese, red wine jus, garlic butter, chimichurri

## SIDES

<b>MIXED LEAF SALAD, RED ONION, TOMATOES</b> [GF][VG]	<b>£5</b>
<b>CREAMED SPINACH</b> [GF][V]	<b>£5</b>
<b>ROSEMARY PORTOBELLO MUSHROOMS</b> [GF][VG]	<b>£5</b>
<b>TENDERSTEM BROCCOLI, GARLIC BUTTER</b> [GF][VGA]	<b>£5</b>
<b>MAC AND CHEESE</b> [GF][V]	<b>£5</b>
<b>BEETROOT, PISTACHIO, WATERCRESS SALAD</b> [GF][V]	<b>£5</b>