

Bar & Tender - A La Carte

Starters

- Fried Chicken (GF) 10
Plum buffalo sauce, pickled chillies
- Corn Ribs (Ve)(GF)(N) 6
Tajin dusting, chipotle mayo, corn crumble
- Whipped Feta Dip (V) 10
Truffle honey, pita bread, cumin & coriander crumb
- Duck Spring Rolls 8.5
Battered with blitzed prawn crackers paired with rich hoisin dip
- Gambas Pil Pil 9.5
Served simply, with toasted ciabatta cuts & fresh lemon
- Soup Of The Day 4.5
Served with warm sourdough, ask your server for today's offering

Mains

- Fennel Crusted Salmon (GF) 22
Served atop a bed of crushed new potatoes & tenderstem broccolini, with miso-lemon butter sauce
- Caesar Salad (V) 13
Green salad of romaine lettuce & croutons, house dressing, parmesan and black pepper (add chicken or prawns for a £4 surcharge)
- Pan-Fried Gnocchi (V) 16
Tossed in a bloody mary inspired sugo, fried basil leaves, parmesan shavings
- Burger of the Day 18
Please ask your server about today's burger offering. Served with skin on chips and smoked chipotle mayo
- Steak and Chorizo Pie 23.5
Slow cooked beef with chorizo, peppers, onions & topped with puff pastry. Served with roast potatoes or hand-cut chips.
- Steak + Frites 12.5 (Per person, Tues - Fri 12pm - 9pm)
Steak + Frites 15 (Per person, Sat 12pm - 4pm)
Flat iron steak served with skinny fries and your choice of sauce.
-Double up on steak and upgrade to unlimited fries for a £10 surcharge.
-Add king prawns for £6 surcharge.
-Upgrade to truffle and parmesan fries for £2.

Bar Snacks

- Corn Nuts (Ve)(GF) 4
Tajin rub, fresh lime
- Mixed Olives (Ve)(GF) 5
Medley of mediterranean olives
- Fried & Battered Gordal Olives (V)(GF) 6.5
Stuffed with sundried tomato puree, served with lemon vermouth mayo

Starters to share

- Our Breadboard 10
Selection of breads, served with miso & honey butter candle and dressed whipped feta
- Our Charcuterie Board 20
Selection of meats & cheese, chilli jam, figs, chutney, pickles and crackers
(Ask your server for today's selection)



From the grill

All our steaks are finished with our house dry rub & served with house salad and choice of sauce.

Steaks for one...

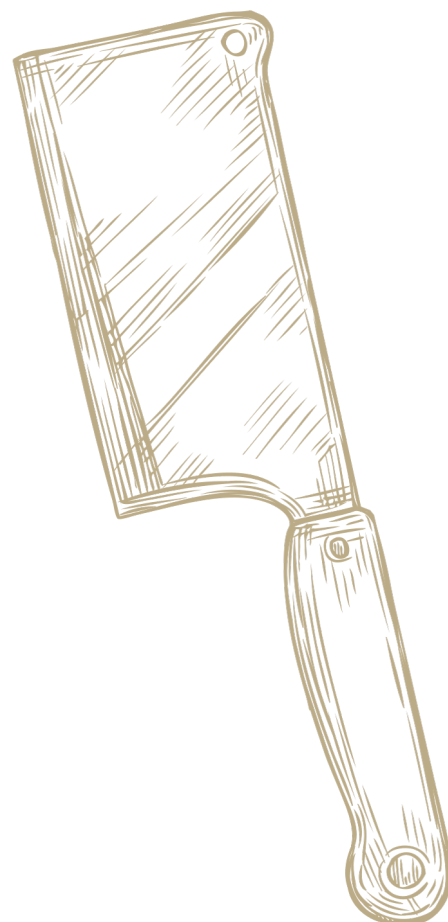
Fillet 10oz (GF) 35
Exceedingly tender & lean cut
Recommended rare

Cote de Boeuf 16oz (GF) 40
Well marbled cut from the rib area,
on the bone.
Recommended medium rare

Sirloin 10oz (GF) 34
Thick cut from the mid striploin
Recommended medium rare

Steak for two...

Chateaubriand 21oz (GF) 79
Centre cut tenderloin, supremely tender & lean
Recommended rare
Served with your choice of two sides and two sauces.
(£3 upcharge for king prawns)



Sides

Skin on chips (Ve)(GF)	4.5	Red wine jus (GF)	3.5
Truffle & parmesan chips (GF)	6	Chimichurri (V,Ve)	3.5
Skinny fries (GF)	4	Whiskey-peppercorn sauce (GF)	4
Purple cabbage slaw (Ve)(GF)	4	Four-cheese sauce (GF,V)	3
Onion rings (Ve) (GF)	5	Garlic & chervil butter (GF)	3
Cauliflower cheese (V)	6	Chipotle mayo (GF,V, VE)	2.5
Mac & cheese (V)	6.5	Bearnaise(GF,V)	3.5
King prawns in garlic butter(GF)	8		

*This facility processes all major allergens & while we make every effort to prevent cross contamination in the kitchen we cannot guarantee that any food item we make is free of any specific allergen. Please see a member of our team for more information. Please be aware a discretionary 10% service charge is added to your bill.

(GF)- Made without gluten (V)- Made without meat or fish (Ve)- Made without animal product (N)- Contains peanuts & or tree nuts