

COCKTAILS

PORN STAR Vanilla vodka, Passoã, passion fruit syrup, passion fruit juice, Champagne	15.00	STRAWBERRY DAIQUIRI Havana rum, lime, strawberry syrup, fresh strawberries	13.00
LYCHEE MARTINI Bombay gin, St Germain, lemon, sugar syrup, egg white, lychee juice	13.00	TEQUILA PINEAPPLE Tequila, Cointreau, pineapple juice, lime juice, sugar syrup	12.00
ESPRESSO MARTINI Vanilla vodka, Kahlua, coffee, sugar syrup	13.00	PASSION FRUIT MULE Vodka, Passoã, passion fruit syrup, lime, ginger beer	13.00
APEROL SPRITZ Aperol, soda, Prosecco	13.00	BASIL DREAM Bombay gin, basil leaf, egg white, lemon, apple juice	12.00
APPLE SPRITZ Apple liqueur, soda, sugar syrup, Prosecco	13.00	AMARETTO SOUR Amaretto, sugar syrup, lemon, egg white	12.00
(RASPBERRY) MOJITO Havana rum, lime, mint, brown sugar, soda, (fresh raspberries)	13.00	OLD FASHIONED Maker's Mark, Angostura, sugar syrup, orange peel	15.00

GIN COCKTAILS

BOMBAY SAPPHIRE Bombay Sapphire, Fever Tree Indian Tonic, cinnamon, orange peel	15.00	GORDONS PINK Gordons pink gin, Elderflower Tonic, strawberry, orange peel, raspberry	15.00
BULLDOG Bulldog, Fever Tree Indian Tonic, star anise, cinnamon stick, orange peel	15.00	WHEADON'S Wheadon's Rock Samphire and Pink Grapefruit, Fever Tree Aromatic Tonic, pink grapefruit, red pepper corn	20.00
TANQUERAY Tanqueray, Elderflower Tonic, lime peel, basil leaf, Apple Sourz, cloves	15.00	MONKEY 47 Monkey 47, Fever Tree Elderflower Tonic, lemon peel	20.00

BEER

DRAUGHT BEER		BOTTLED BEER	
CARLING	5.60	HEINEKEN 0.0 NON ALCOHOLIC	4.50
GUINNESS	6.80	BECKS	5.40
STELLA ARTOIS	6.80	CORONA	5.55
HEINEKEN COLD	7.00	BUDWEISER	5.90
BIRRA MORETTI	7.20	PERONI	5.55
THATCHERS CIDER	6.80	LIBERATION ALE	5.95
		LIBERATION IPA	5.95
		REKORDERLIG CIDERS	6.20
		MAGNERS CIDER	5.95
		DESPERADO	6.20



The Grill Menu

BREAD

GARLIC BREAD WITH DIPS	8.50	HOUMOUS & PITA	8.00
		ADD SOY AND GINGER MINCE BEEF	1.50

STARTERS

GOATS CHEESE, BEETROOT & PANCETTA	12.50	BONE MARROW	9.00
Warm goats cheese, grilled courgettes, beetroot, crispy pancetta, honey & walnuts (V available)		Bone marrow with tomato, chimichurri salsa & grilled focaccia	
OYSTERS	13.80	CHICKEN WINGS	11.95
6 Locally sourced fresh Jersey oysters served with Mignonette sauce		Honey & gochujang glazed crispy chicken wings	
SIGNATURE THAI OYSTERS	15.00	KATSU CHICKEN GOUJONS	11.50
6 oysters with lime, fish sauce, chilli jam & crispy shallots		Crispy chicken goujons with citrus & sriracha mayo or blue cheese sauce	
KING PRAWNS	13.50	BABY BACK RIBS	12.75
Chargrilled king prawns with garlic butter & lemon		Crispy baby back ribs with nduja & honey glaze	
ROCKEFELLER SCALLOPS	15.00	BEEF TATAKI	16.50
Baked scallops with creamed spinach, parmesan & panko crumbs		Seared beef, pico de gallo, chilli, soy, mirin, garlic crisps, sesame and truffle dressing (GF)	

SALADS & FISH

WALNUT, PEAR & BLUE CHEESE SALAD	15.50	GRILLED TUNA	28.50
Baby gem, chicory, baked pear and grapes, pickled red onion, celery, parmesan and blue cheese dressing (V) (GF)		Chargrilled tuna steak with harissa, potato and green beans with gremolata butter	
THAI SALAD	16.50	GRILLED SEA BASS	29.00
Green papaya, raw vegetables, mint, coriander, tamarind, lime and chilli dressing (VG)		Grilled sea bass fillet, new potatoes & green beans with gremolata butter	
ADD CHICKEN (GF)	2.75	GRILLED LOBSTER	HALF 35.00 WHOLE 60.00
ADD PRAWNS (GF)	3.70	Grilled Jersey lobster & gambas with herb butter, lemon & sautéed potatoes (Jersey Royals when in season)	
CHICKEN CAESAR SALAD	16.00		
Classic Caesar salad served with soy & ginger, marinated chicken & anchovies			
KING PRAWN THAI CURRY	25.50		
Classic red Thai curry with king prawns, potato, pineapple, aubergines, pak choy, steamed rice & prawn crackers (GF Available)			

PLEASE BE AWARE THAT THERE COULD BE NUT TRACES IN SOME OF THE INGREDIENTS USED IN THE PREPARATION OF OUR MENUS. IF YOU HAVE SPECIFIC DIETARY REQUIREMENTS PLEASE INFORM YOUR WAITER.

STEAKS

SIRLOIN CLUB STEAK	33.75
350g grass fed bone-in sirloin minimum 28 day aged from Donald Russell. Served with baked onion, vine ripened tomatoes, onion rings, chips & choice of sauces	

STEAK COOKED TO YOUR LIKING
All served with baked onion, vine ripened tomatoes, onion rings, chips & choice of sauces

200G FILLET	38.00
500G T-BONE	42.90
300G SIRLOIN	32.50
250G RIB EYE	28.50

CHATEAUBRIAND (TO SHARE)	89.75
500g Chateaubriand served with chips, onion rings, tomato, mushroom and salad with a choice of sauces	

PORTERHOUSE (TO SHARE)	88.00
800g 35 day dry aged steak from Donald Russell. Served with chips, onion rings, tomato, mushroom and salad with a choice of sauces	

TOMAHAWK (TO SHARE)	96.00
900g Dry aged Donald Russell Tomahawk served with onion rings, tomato, mushroom, salad, chips & choice of sauces	

STEAK ADDITIONS

BONE MARROW	4.50
PRAWNS	5.00
SCALLOPS	5.00

SAUCES & BUTTERS

HORSERADISH CREME FRAICHE
BEARNAISE
PEPPERCORN SAUCE
DIANE SAUCE
GARLIC BUTTER

SIDES

CHIPS	£4.95
BUTTERED NEW POTATOES	£4.95
CREAMED POTATOES	£4.95
BUTTERED VEGETABLES SELECTION	£4.95
ONION RINGS	£4.95
GRILLED CORN	
TRUFFLE & PARMESAN FRIES	£6.00
TRUFFLE MAC 'N' CHEESE	£6.00

FROM THE GRILL

BARBECUED HONEY & THYME CHICKEN	17.50	GRILLED LAMB CUTLETS	29.50
Half a grilled chicken, coleslaw and romesco potatoes		Lamb chops with herb butter, baked onion, vine ripened tomatoes, onion rings & chips	
SIGNATURE WAGYU BURGER	18.00	LAMB SHANK	29.50
Grilled wagyu burger, smoked bacon, Monterey Jack, avocado mayo, chutney, lettuce in a brioche bun with chips & coleslaw		Slow cooked lamb shank with rosemary, chantenay carrots, celery, swede and lamb gravy	
BEEF SHORT RIBS	24.00	SIGNATURE MIXED GRILL	33.00
Slow cooked glazed short ribs with chimichurri		150g sirloin steak, sausage, gammon, lamb chop & chips	
GRILLED BABY BACK RIBS	20.50		
Korean grilled half rack of baby ribs, apple & celeriac remoulade with grilled corn on the cob			

DESSERT

CHURROS	6.95	CHEESECAKE	11.25
Churros with cinnamon sugar & salted caramel		Baked lotus biscoff cheesecake served with vanilla ice cream strawberry coulis & toasted nuts	
SELECTION OF ICES	8.50	CHEESE BOARD	13.00
A choice of ice-creams & sorbets		Selection of local, British and Continental cheeses served with chutney, grapes and quince jelly, warm bread & crackers (Gluten free bread available)	
CHOCOLATE FONDANT	11.75		
Melt in the middle rich chocolate fondant, chocolate soil and raspberry sorbet (GF) (Please allow 30 minutes)			