

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	5.95	HEINEKEN 0.0 NON ALCOHOLIC	4.50
GUINNESS	7.10	CORONA	5.65
STELLA ARTOIS	7.10	BUDWEISER	6.00
HEINEKEN COLD	7.30	PERONI	5.75
BIRRA MORETTI	7.30	LIBERATION ALE	6.20
THATCHERS CIDER	7.10	LIBERATION IPA	6.20
		REKORDERLIG CIDERS	6.50
		MAGNERS CIDER	6.50
		DESPERADO	6.50



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 and 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, garlic crisps, soy, mirin and truffle dressing (GF)	

SALADS & FISH

BEETROOT, NECTARINES & ENDIVE SALAD	16.00	GRILLED TUNA	28.50
Sweet nectarines, endive and raddichio with beetroot purée, almonds, honey mustard dressing		Chargrilled tuna steak with harissa, potato and green beans with herb butter	
ADD BLUE CHEESE	2.50	GRILLED SEA BASS	29.00
		Grilled sea bass fillet, new potatoes & green beans with gremolata butter	
THAI SALAD	16.50	WHOLE CRISPY BREAM	45.00
Mango, raw vegetables, mint and coriander, tamarind, lime, chilli dressing and crispy shallots & garlic (VG)		Crispy whole boneless bream, warm Salmorejo, cucumber, beets, pomegranate and herb salad. Served with Jersey Royal potatoes	
ADD BEEF	2.75		
ADD PRAWNS (GF)	3.70		
CHICKEN CAESAR SALAD	16.00		
Classic Caesar salad served with soy & ginger, marinated chicken, anchovies and croutons			
KING PRAWN THAI CURRY	25.50		
Classic red Thai curry with king prawns, potato, pineapple, aubergines, pak choy, steamed rice & prawn crackers (GF Available)			

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

GRILLED CAJUN CHICKEN	17.25	GRILLED BABY BACK RIBS	20.50
Boneless cajun and honey chicken thighs, pico de gallo salsa, grilled corn		Korean grilled half rack of baby ribs, apple & celeriac remoulade and grilled corn on the cob	
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 tomato, onion rings & chips	
SIGNATURE WAGYU BURGER	18.00	SIGNATURE MIXED GRILL	33.00
Grilled wagyu burger, smoked bacon, Monterey Jack, avocado mayo, chutney, lettuce in a brioche bun with chips & coleslaw		150g sirloin steak, sausage, gammon, lamb chop & chips	
BEEF SHORT RIBS	25.50		
Slow cooked glazed short ribs with chimichurri			

DESSERT

CHURROS	6.95	LEMON & PISTACHIO CHEESECAKE	12.50
Churros with cinnamon sugar & salted caramel, pistachio and chocolate sauce		Lemon cheesecake, stoned summer fruit compote and vanilla ice cream	
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, quince jelly & crackers (GF available)	
CHOCOLATE MOUSSE	12.50		
Rich chocolate mousse with Armagnac prunes and crème fraiche			

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.