



TO SHARE

ARTISAN BREAD / 4.50
sea salt butter

STARTERS

BBQ WATERMELON V / 6
feta, black olive, mint

CHICKEN CAESAR / 6.50
gem lettuce, sour dough, anchovies, aged parmesan

BEEF CARPACCIO N / 7
pickled walnuts, blue cheese, radicchio

MARYLAND CRAB CAKES / 7.50
avocado, coriander

SLOW ROAST PORK BELLY / 8
sea scallops, sweet potato, tandoori butter

MAINS

CAULIFLOWER STEAK V N / 13
coriander yogurt, pomegranate, ras el hanout, peanuts

COD LOIN / 15
tomato, shellfish, seaweed butter

GRILLED PORK CHOP / 16
macaroni cheese, mustard sauce

FREE RANGE ROAST CHICKEN / 15
black garlic, mushrooms, pea shoots

STEAKS

35 DAY DRY-AGED BEEF FROM THE CHARCOAL GRILL
served with watercress salad

BUTTERS / 2.50
anchovy & caper
blue cheese
garlic & parsley

SIRLOIN 283g / 19.50
RIBEYE 283g / 22.20
FILLET 227g / 24.50

TOMAHAWK RIB EYE TO SHARE (2 people) / 55
SURF & TURF UPGRADE (half lobster tail) / 6.50

SAUCES / 2.50
bone marrow
peppercorn
BBQ

SIDES

FRENCH FRIES / 3
PARMESAN & TRUFFLE CHIPS / 4
GREEN BEANS & ALMONDS N / 3
MIXED SALAD / 3

DESSERTS

LEMON POSSET / 6.50
poached blueberries, raspberry sorbet

CHEESECAKE N / 7
salted caramel, passion fruit

SET CHOCOLATE N / 7
pistachio, cherry

STICKY TOFFEE PUDDING / 6.50
vanilla ice cream
