



Grill Night

To Start

Chicken Liver Pate (*GF) 7.50
baked sourdough, house chutney

Salt and pepper squid (*GF) 8.50
Sweet chilli dip

Peppered mackerel pate (*GF) 7.95
mixed leaves, crostini

Sausage Roll of the day 6.50
Spring relish

Beef

All our steaks are rested in a garlic compound butter served with Triple Cooked Chips, confit garlic, sun dried tomatoes, braised onion rings and a mixed leaf salad

7oz Bavette steak 21.95 (*GF)
Sous vide Flank steak
Best cooked Medium Rare

8oz Rump steak 24.95 (*GF)
British grass-fed Rump Steak
Best cooked medium rare

14oz Cote de Boeuf 34.95 (*GF)
Himalayan salt dry aged Bone in Ribeye
Best cooked medium

35oz Sharing Sirloin 59.95 (*GF)
(Based on two sharing)
House Rolled British Sirloin
Best cooked Medium Rare

Upgrade to Surf "n" turf £6.99
Add Whole Black prawns to your steak

Reef

All reef dishes served with charred Dijon and herb potatoes, chargrilled lemon, sun dried tomatoes and a mixed leaf salad

Catch of the day
Ask your server about today's catch

Whole Grilled Seabass 21.50
Lemon and Garlic Chargrilled bass

Poached Whole prawns 22.95
Whole prawns tossed garlic butter

Fields

All our Grilled Root vegetables are rested in a garlic compound butter served with charred Dijon and herb potatoes, confit garlic, sun dried tomatoes, braised onion rings and a mixed leaf salad

Smoked Butternut Fondant (**V) 16.50

Celeriac steak(**V) 15.50

FRESH - SEASONAL - LOCAL

(V) = Vegetarian (VE) = Vegan (**) = Dish can be adapted to vegan on request

(GF) = Uses non-gluten containing ingredients (NGCI)

(*GF) = Can be adapted to use non-gluten containing ingredients on request - please speak to your server



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Sauces

Triple peppercorn 2.00
Combination of Pink, green and black peppercorns in a rich cream

Garlic butter 1.00
Confit garlic and fresh herb

Pratchett blue cheese cream 2.95
Classic Blue cheese cream

Bone Marrow butter (burro di Dio) 3.50
Cured St Ewe yolk blended with beef marrow and confit garlic and fresh herbs

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