

*	Bread & Butter Homemade Fresh Bread, Served with Coconut Date Butter	4
	STARTERS	
	Beef Cheek Croquette Beetroot & Tomato Remoulade & Purple Potato Aioli	9
	Rillette Of Mackerel Served on a Pickled Cucumber Carpaccio	10
	Harissa Lamb Chops Served on a Pea Puree & Split Peas topped with Pomegranate Puree	14
	Soup of the day Chefs Special Soup Of The Day	8
	MAINS	
*	Roasted Aged Ribeye Roast	32
	Harissa Slow Cooked Lamb Roast (Harissa Gravy)	30
	Roasted Dry Aged Beef Sirloin Roast	30
	Rosemary Confit Chicken Leg Roast	27
	All Roasts Served w/ Gravy, Roasted Veg, Roast Potatoes, Stuffing, Neeps Puree, Tenderstem Broccoli, Cauliflower Cheese & Traditional Yorkshire puddings.	
	Vegan Wellington Served w/ Vegan Gravy, Roasted Veg, Roast Potatoes, Stuffing, Tenderstem Broccoli & Cauliflower	25
	STEAKS	
	30 Dry Aged Ribeye	38
	30 Dry Aged Sirloin	36
*	Beef Wellington	65
*	Chateaubriand	65
	All Steaks Served w/ Roasted Tomatoes, Garlic Shiitake Mushrooms, Creamed Spinach & Beef Dripping Chips.	
	SIDES	
	Garlic Mash Potatoes	4.5
	Beef Dripping Chips	5.5
	Shaved Fennel Salad	4.5
	Peppercorn Sauce	3.5
	DESSERT	
	Traditional Baked Crumble Pear & Rhubarb, Served with Cornflake gelato	11
	Choice Of Any 2 Choux Buns Sweet Pistachio Triple Chocolate Strawberry Cheesecake Tart Peach	10

A Little Thank You

Welcome To Our New Location

We're delighted to have you here and hope you're enjoying our new space. Your support has been instrumental in making this possible, and we're excited to share this moment with you. We hope you have a fantastic meal and a wonderful time with us. Thank you for being a part of our journey. We look forward to continuing to serve you in the future.





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