



THE GRILL

MENU

SHARING BOARDS

Charcuterie Milanese £12.95

Designed for 2 Person

Cured bresaola, Milano salami, chorizo, dried ham, torn mozzarella, basil leaf, olives & olive oil rubbed focaccia

From the Mountains (v) £11.75

Roasted capsicums, marinated artichokes, olives, feta, caper berries & olive oil rubbed focaccia

Simply Italy (v) £6.50

Simple homemade focaccia bread, marinated olives & balsamic dip

SOUPS & STARTERS

Rich roasted tomato & basil soup (v) £7.50

Warmed mini brioche loaf

Our chefs soup of the day (v) £6.75

Crunchy pesto croutons

Pan seared scallops £10.95

Spiced cauliflower puree, rocketto peppers, cauliflower couscous & herb dressing

Grilled halloumi (v) £8.50

Soft poached free range egg, tomato & herb salsa

OUR HOUSE SPECIAL STARTERS

Chicken liver parfait box £9.25

Mini brioche loaf, homemade chutney & our signature smoked butter

Honey soaked fig & feta salad (v) £7.95

Continental leafs, edamame beans, spelt & pepper pearls

Cooked smoked salmon cube & pomegranate seed salad £8.50

Dressed Leafs, sliced new potatoes, beetroot & lentils

FROM OUR CHAR GRILL

Our house special sirloin steak £25.95

Let's start with 8oz then cut your size from there, extra £2.50 per 2oz!

20oz T Bone Steak £39.95

8oz Onglet steak £15.95

Corn fed chicken breast £16.95

10oz Rib eye £24.95

10oz Rump eye steak £18.95

Spiced salmon steak £17.95

8oz Prime Cut of fillet £29.95

7oz Veal steak on the bone £21.95

Whole fish of the day £17.95

All grill dishes are served with skinny fries, Portobello mushroom, grilled tomato & water crest salad

Add a slice of our signature smoked butter for a rich, intense, smoky flavour. Truly inspirational £1.00

Please speak to a member of our team before ordering, if you have a food allergy or intolerance.
A discretionary service charge of 10% will be added to your bill.

In House Dry Rubs

Memphis BBQ, Mexican kicker or Tuscan herb & garlic 75p

ROOM THE STOVE

Garlic & rosemary marinated
Welsh lamb rump £18.95
Cresse potatoes, bean & Scallion Jus

6oz Prime Beef Burger £16.95
Topped with smoked streaky bacon,
mature Barbers 1833 cheddar, toasted
house bun, hand battered onion rings,
fennel slaw & crisp fries

Pan seared sea bass fillets £17.95
Sautéed mushrooms, leeks, prawns,
stem broccoli & lemon butter sauce

Steamed wild mushroom
ravioli (V) £13.95

Tossed with field mushrooms,
tomato & chive butter sauce

Pea & mushroom risotto (v) £13.95
Glazed under tomato Hollandaise
& chive oil

Plump breast of chicken £17.95
Edamame pea risotto, pancetta crisps,
chicken crumb, rich Madeira
& shallot jus

SIDES & SAUCES

Truffle fries | chunky chips | baked potato
hand battered onion rings | dressed house salad | steamed seasonal vegetables
cauliflower gratin | mac & cheese | scallion mash

All sides £2.95 or TWO for £5

Madeira jus | béarnaise sauce | green peppercorn sauce | chimichurri dressing

All Sauces £1.75 each

DESSERTS

Cointreau scented Crème
brûlée £6.95

Blood orange sorbet

Fresh chefs crumble £6.95
Vanilla scented custard

Chefs white chocolate
brownie £6.95

Bitter chocolate ice cream & edible soil

OUR HOUSE SPECIAL DESSERTS

English classic assiette £8.50
Cresse potatoes, bean & Scallion Jus

Local cheese board selection £9.95
Homemade fruit compote, iced grapes
& water biscuits

Indulgent strawberry delice £7.95
Black cherry jam

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