








DINNER MENU

SERVED FROM 4.00PM UNTIL 8.45PM



FOR THE TABLE

Nocellara Olives	 Herb oil. (GF)	5
Selection of Bread	 With hummus.*	6
Homemade Pork Crackling	Dusted with paprika salt. (GF)	4

STARTERS

Soup of the Day	 Please speak to a member of the restaurant team for today's soup.*	7.5
Cold Poached Salmon	 Yuzu, nori, kimchi, toasted sesame, tobiko, kohlrabi & wasabi purée.*	11
Lincolnshire Sausage & Black Pudding	Mustard dressed leaves with celeriac & apple purée.	12
Baked Camembert	 Hot honey & bread.*	12.5
Cured Duck Breast	Red chicory, blackberry gel, marinated golden beetroot & orange dressing. (GF)	8

TO SHARE



Charcuterie Platter	Chorizo, salami, coppa, prosciutto, focaccia & flatbread.*	20
Mezze Platter	  Falafel, beetroot hummus, red pepper romesco, halloumi, mixed olives, rainbow slaw, sweet drop peppers, toasted focaccia & flatbread.*	20

THE DRY-AGED EXPERIENCE

All of our steaks are dry aged on the bone for a minimum of 28 days. The Himalayan Sea salt helps draw out the moisture, making for a more intense beef flavour and better texture.

8oz Sirloin Steak	Served with Koffman chunky chips, portobello mushroom & a roasted plum tomato. (GF)	31
8oz Ribeye Steak	Served with Koffman chunky chips, portobello mushroom & a roasted plum tomato. (GF)	35
Cote de Boeuf	Made for two to enjoy 1kg steak, sauteed garlic tenderstem, pepper sauce, fries and a blooming onion.	120

SAUCES & BUTTERS

Cracked Peppercorn Sauce	(GF)	4
Homemade Chimichurri	 (GF)	4
Truffle & Parmesan Butter	 (GF)	3.5
Tarragon & Roasted Garlic Butter	 (GF)	3.5

TO PAIR WITH

Neptune Point Pinot Noir, New Zealand	Lighter - Black Cherries - Plums	750ml 33
Los Vinateros Rioja, Spain	Spicy - Oaked - Plums	28
Louis Latour Beaune 1er Vignes, France	Rose - Structured - Cherry	96

Allergen Information: Vegan  Vegetarian  Shellfish  Fish  Nuts 

Full allergen list available, as we handle all allergens in our kitchen our food may contain traces. Please notify the team of any allergies in your party. A discretionary 10% service charge will be added to your bill. Payment is by card only. *Gluten free option available. The Dinner Menu is available until 9.30pm every Saturday.





DINNER MENU

SERVED FROM 4.00PM UNTIL 8.45PM

MAIN PLATES

Confit Duck Ragu	Pappardelle pasta, parmesan & basil tuille.	18.5
Beer Battered Haddock	Thick cut chips, minted mushy peas, charred lemon, homemade tartare sauce & curry sauce.	20
Bang Bang Noodles	Crispy chicken pieces, egg noodles, edamame, carrot, red pepper, tenderstem broccoli, toasted peanuts & a soy cucumber salad in a spicy peanut sauce.	18
Pork Tomahawk	Chorizo and mixed bean cassoulet, creamed potato & chive oil.	22
Burnt Onion Dashi	Udon noodles, wild mushrooms, lemon grass, ginger, pak choi, chilli and tofu with chilli & garlic oil.	18
Pan Fried Hake	Curried squash velouté, toasted almond, cumin potato rosti & coriander oil. (GF)	23
Flat Iron Piri Piri Chicken	Pickled red cabbage, watercress, feta & Koffman skin on fries. (GF)	18.5
Katsu Curry	Sticky jasmine rice, edamame beans with chilli & garlic, pickled red onion salad & katsu curry sauce.	
+ Breaded Crispy Chicken		18
+ Breaded Soy Glazed Squash		18

BURGERS

Cheese & Bacon Smash Burger	Two 4oz beef patties, sautéed onions, smoked streaky bacon, sweet pickles, smoked applewood cheese & burger sauce.*	17
+ Upgrade to Wagyu Beef Burger		4
Buffalo Chicken Burger	With blue cheese sauce, baby gem lettuce, Koffman skin on fries & pickles.	17
Southern Fried Enoki Mushroom Burger	Confit garlic mayonnaise, watercress, Koffman skin on fries & coleslaw.	17
+ Upgrade to Truffle & Parmesan Fries	(GF)	2

SALADS

Chargrilled Marinated Chicken Caesar	Garlic crostini & parmesan shavings.*	17
Sashimi Grade Tuna Nicoise	With a crispy poached egg.*	18.5

SIDES

Bread for Mopping*		4
Garden Salad	Mixed baby leaves, cucumber, tomatoes & french dressing. (GF)	5
Beer Battered Onion Rings		4
Koffman Chunky Chips	(GF)	5
Koffman Skin on Fries	(GF)	5
Truffle & Parmesan Fries	(GF)	6

The Dinner Menu is available until 9.30pm every Saturday.

Allergen Information: Vegan Vegetarian Shellfish Fish Nuts

Full allergen list available, as we handle all allergens in our kitchen our food may contain traces. Please notify the team of any allergies in your party. A discretionary 10% service charge will be added to your bill. Payment is by card only. *Gluten free option available.

