

Traditionally-matured, grass-fed beef All served with fries and a grilled tomato

Our partnership with award-winning butcher Donald Russell ensures that all our beef is naturally reared on traditional farms. Donald Russell selects the best and matures it in the traditional manner for at least 21 days to bring out the full tenderness and flavour.

Pavé rump steak Trimmed of all fat this steak is matured for 35 days to give it the tenderness to match its wonderful traditional beefy flavour.
200g £16.50

***Chef's note:** Rump steaks are at their best when eaten between rare and medium. We do not recommend serving well done.*

Ribeye steak Rich marbling is the secret to this succulent and tasty cut. Aged for 28 days.
220g £19.95

Sirloin steak A juicy, tasty and tender cut. Aged for 21 days. **220g £22.75**


Bone-in rib steak marbling ensures taste, maturing enhances tenderness and leaving this steak on the bone guarantees extra flavour. Aged for 28 days.
350g £25.50

Fillet steak the classic lean steak, a milder flavour with a succulent tenderness all of its own.
Aged for 21 days. **200g £24.75**

A choice of sauces

Béarnaise, peppercorn or mushroom **£2.00**
or Horseradish and tarragon butter **£0.75**

Starters and snacks

Soup of the day £4.95 
served with crusty bread.


Potted shrimps £6.95
served with warm toasted sourdough bread.

Chicken liver pâté £5.65
with caramelised onion marmalade and toast.

Beetroot, feta and mixed herb salad £5.95 

Smoked Scottish salmon £7.25
with free range egg, chive and caper dressing.

Main courses

Butternut squash risotto £10.95 
with gorgonzola and roasted spiced walnuts.

Smoked haddock kedgeree £10.95

Lemon chicken £13.25
with a salad of cumin scented quinoa, feta, mint and chorizo.

Loch Duart salmon steak £15.95
with hot potted shrimp and parsley butter.

Bangers and mash £10.95
Cumberland sausages served with traditional mashed potatoes and onion gravy.

Handmade steak burger—28 day aged steak, 200g £10.95
made from 100% aged steak, served with fries and relish. *Tell us how you would like it cooked.*


Add bacon or cheese £1.00 each

Casserole of the day £13.95

Sandwiches

Steak sandwich £10.25
Chargrilled prime steak served on toasted white bloomer with sauteed red onion.

Chicken and bacon £9.95
corn-fed chicken breast served with smoked back bacon in toasted white bloomer and tarragon mayonnaise.

Open grilled goat's cheese £7.95 
warm goat's cheese served with roast Mediterranean vegetables and pesto on a toasted white bloomer.

Cumberland sausage £7.25
6oz Cumberland sausage ring served with red onions, in toasted white bloomer.

Hot salt beef, gherkin and tomato £7.95
served with English mustard.

Manager's choice wine by the bottle

Vacqueyras Château des Roques 2008, Rhône Valley, France 14% £31.00
Warm, aromatic, spicy fruit, with a hint of lavender and thyme.

Rusden Ripper Creek Cabernet Sauvignon Shiraz 2005, Barossa Valley, Australia 15.5% £39.95
60% Cabernet and 40% Shiraz. This outstanding wine demonstrates robust notes of blackberry and cassis with a backdrop of cedar, eucalyptus and fiery black pepper.

Wattle Creek Cabernet Sauvignon Alexander Valley 2006, California 14.5% £45.00
Powerful, blackberry, cassis and plum fruits, with an added smoky complexity.

Side orders Buttered new potatoes | Chipped potatoes or fries | Traditional mash | Creamed spinach
Green beans | Mixed leaf salad with house dressing. **£2.95 per portion**

