

If you have an allergy or intolerance, please speak to a member of staff before you order food and drinks.



We love our food, so we keep things simple by doing our best to pick quality ingredients, cooked perfectly to give you lots of flavour.



Summer Menu

Nibbles

Charred sourdough, hummus, olive oil, balsamic vinegar (ve).....	£3.50
Marinated olives (ve).....	£2.95

Starters

Creamy burrata, torn prosciutto ham, marinated heirloom tomatoes, basil leaves, charred sourdough.....	£6.50
Three cheese arancini, pickled shallots, Old Winchester Extra Mature, garlic mayo (v*)	£6.50
Warm feta, spinach & pine nut tart, poached egg, chive hollandaise (v).....	£6.95
Hot smoked salmon & crab crostini, cucumber & chilli salsa.....	£7.25
Summer vegetable & tomato soup, basil pesto, Old Winchester Extra Mature, charred sourdough (v).....	£5.50
Smoked pork belly, maple glaze, Laverstock Farm black pudding crumb, Bramley apple purée	£7.25
Charred duck breast, sweet watermelon, rocket & pomegranate salad, hoisin miso dressing.....	£8.50
Summer salad; maple-glazed carrots, orange segments, avocado, spinach leaves, house dressing, chilli toasted seeds (ve).....	£5.95

Sharers

Baked British Camembert with honey & thyme, red onion & balsamic jam, charred sourdough (v)....	£11.95
Meat Sharer; Smoked pork belly, maple-glazed ham on charred sourdough, BBQ brisket bonbons, sticky glazed chilli & thyme sausages, spicy mayo, crispy sea salt potatoes, Dijon mustard mayo.....	£15.50
Mezze Sharer; Three cheese arancini with pickled shallots, sesame roasted carrots with balsamic glaze & whipped feta, smoked baba ganoush, hummus, oak smoked tomatoes, olives, charred sourdough (v*)	£12.95
Garlic dough balls (v)	£4.00
Tomato & parmesan dough balls.....	£4.00
Tomato pizza bread (v).....	£4.00
Garlic pizza bread (v)	£4.00

Mains

Bacon & cheese burger; beef patty, maple-glazed bacon, Butler's Mature Cheddar, smoky tomato chutney, seeded brioche bun, garlic mayo, skinny fries.....	£13.25
Roast chicken & smoked pork belly pie with a butter puff pastry, fricassée of summer vegetables & baby gem lettuce.....	£12.95
Grilled fillet of salmon, buttered new potatoes, pea & spinach salad, salsa verde dressing.....	£13.95
Pan-fried duck breast with a honey & sesame glaze, Old Winchester Extra Mature croquette, roasted purple carrots, carrot purée, red wine sauce	£16.95
Chargrilled harissa aubergine, marinated tomatoes, olive couscous, hummus, toasted almonds, dukka spice (ve).....	£10.50
Curried cauliflower burger, cucumber raita, mango chutney, seeded brioche bun, skinny fries (v*).....	£10.95
Herb crusted rump of lamb, charred courgettes & spring onions, potato terrine, anchovy dressing....	£17.95
Grilled sea bass, Provençale sauce, crispy mussels, samphire	£14.95
Pan-fried chicken breast, sautéed new potatoes, roasted chorizo, wilted spinach, wild mushroom sauce	£13.25
Sweet potato & white bean chilli, coriander, crispy thyme polenta chips, charred lime (ve*)	£10.50
Smoky beef brisket burger; beef patty, smoky beef brisket, Gotcha Ketchup, Butler's Mature Cheddar, garlic mayo, seeded brioche bun, skinny fries	£13.95
Kale Caesar salad, crispy polenta croutons, toasted pumpkin seeds, soft boiled egg, Old Winchester Extra Mature (v*)	£9.50
<i>Add grilled chicken £4.00</i>	
Ale-battered fish, triple cooked chips, sweet mushy garden peas, chunky tartare sauce	£13.25
Gloucester Old Spot sausages, spring onion mash, bacon, onion gravy.....	£11.25

Steaks

We've handpicked the finest producers of beef and selected the best cuts, all matured for a minimum of 21 days.

All our steaks are served with triple cooked chips, a smoked mushroom topped with tomato rarebit and watercress.

8oz RUMP £17.95

One of the tastiest cuts; the rump isn't as tender as other cuts but it's all about the flavour with this one. *Recommended Medium*

8oz SIRLOIN £20.95

Taken from the upper middle of the cow, this is a lean, tender and juicy cut with little marbling. *Recommended Medium Rare*

8oz RIB EYE £23.95

You get the best of both worlds with our rib eye; nicely tender and packed with flavour all down to lots of marbling. *Recommended Medium*

8oz FILLET £26.95

The most prized cut of them all, the fillet is incredibly tender. *Recommended Medium Rare*

ARGENTINIAN

12oz RIB EYE £29.95

Exceptional quality beef from Argentina with great marbling which creates a superior flavour. *Recommended Medium*

LARGER CUTS

18oz BRITISH CÔTE DE BOEUF £31.95

A bone in rib eye which is both dry aged and cooked on the bone adding incredible flavour. *Recommended Medium*

SHARING STEAK

16oz CHATEAUBRIAND £56.00

The classic cut to share, taken from the centre tenderloin, next to the fillet. **FOR TWO**
**£28 per person*
Recommended Medium Rare

BÉARNAISE / CHIMICHURRI / PEPPERCORN SAUCE £1.95 EACH

CAULIFLOWER STEAK £11.50

Charred cauliflower steak coated in thyme & garlic, chimichurri sauce, smoked mushroom topped with tomato rarebit, watercress, skinny fries (v*).

Sides

Skinny fries (ve*) £3.50

Sweet potato fries (ve*) £3.50

Triple cooked chips (ve*) £3.50

Crispy sea salt potatoes (v*) £3.50

Salt & vinegar onion rings (v*) £3.50

Kale Caesar salad, soft boiled egg (v*) £3.50

Sesame roasted carrots, balsamic glaze, whipped feta (v) £3.50

Chorizo mac & cheese, sourdough crust
For two to share £5.00

Fricassée of summer vegetables,
baby gem lettuce (v) £3.50

Desserts

Vanilla & raspberry slice, caramelised puff pastry,
raspberry coulis, raspberry sorbet (v) £6.50

Dark chocolate, caramel & hazelnut brownie,
vanilla pod ice cream (v) £6.50

Upside down baked vanilla cheesecake, ginger &
honeycomb crumb, salted caramel sauce (v) £6.50

Raspberry sorbet, red berry coulis, strawberries,
freeze dried raspberries, fresh mint (ve) £5.00

Giant profiterole filled with lemon curd cream,
raspberry sauce, crushed meringue (v) £6.50

SHARER

Upside down baked vanilla cheesecake topped with ginger & honeycomb crumb and salted caramel sauce; Dark chocolate, caramel & hazelnut brownie with vanilla pod ice cream; Giant profiterole filled with lemon curd cream topped with raspberry sauce & crushed meringue (v) £14.50

CHEESE TO SHARE

Blue Monday, British Camembert, Old Winchester Extra Mature and Fountains Gold Cheddar, cheese oatcakes, Bath Oliver biscuits, grapes, apricot & ginger chutney (v) £10.95

CHEESE FOR ONE

Pick one favourite cheese from above and enjoy with cheese oatcakes, Bath Oliver biscuits, grapes, apricot & ginger chutney (v) ... £6.50

Dessert Wines

	125ML	BOTTLE		125ML	BOTTLE
QUADY WINERY, ESSENSIA	£7.90	£23.00	SAINT CLAIR, AWATERE	£10.55	£31.00
ORANGE MUSCAT <small>USA 15%</small> Sweet oranges and apricots balanced with a fine citric acidity			NOBLE RIESLING <small>NZ 12.5%</small> Pear & stone fruit with a long lingering sweet honey finish		
CARLO PELLEGRINO, PASSITO	£7.90	£23.00	CASTELNAU DE SUDUIRAUNT,	£10.55	£31.00
DI PANTELLERIA <small>ITALY 15%</small> Dried fruits & apricots; elegant in style			SAUTERNES <small>FRANCE 14%</small> Aromas of orange blossom and spices; soft & delicate		

All our food is prepared in kitchens where nuts, gluten and other allergens could be present and our menu descriptions cannot contain all ingredients. We regret that we cannot guarantee that any of our products are free from nuts or derivatives of nuts or that our fish or poultry dishes do not contain bones. We source fish from sustainable sources. (v) dishes are suitable for vegetarians and (ve) dishes are suitable for vegans. If you see an asterisk (*) next to any (v) or (ve) dish, we cannot guarantee that these dishes have been cooked in dedicated fryers. Where we state a weight, it's a raw weight and 1oz equals approximately 28 grams. If you have a food allergy, please let us know before you order as full allergen information is available. For any more information on our menu, please ask a member of our team.