

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

Main Menu



The meals on this menu are made with ingredients which do not contain gluten or wheat. If you have an allergy or intolerance, please speak to a member of the team before you order your food & drinks.

† Please ask if we have a dedicated NCGI fryer. Need any more information? Please ask a member of the team

Nibbles

Marinated olives (ve)..... £2.95

Starters

Creamy burrata, torn prosciutto ham, marinated heirloom tomatoes,
basil leaves, Genius Bread..... £6.50

Hot smoked salmon & crab crostini, cucumber & chilli salsa..... £7.25

Summer vegetable & tomato soup, basil pesto, Old Winchester Extra Mature,
Genius Bread (v)..... £5.50

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

Sharer

Baked British Camembert with honey & thyme, red onion & balsamic jam,
Genius Bread (v)..... £11.95

Mains

Bacon & cheese burger; beef patty, maple-glazed bacon, Butler's Mature
Cheddar, smoky tomato chutney, NCGI bun, garlic mayo, skinny fries †..... £13.25

Pan-fried duck breast with a honey & sesame glaze, roasted purple carrots,
carrot purée, red wine sauce..... £16.95

Rump of lamb, charred courgettes & spring onions, potato terrine,
anchovy dressing..... £17.95

Grilled sea bass, Provençale sauce, 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

Kale Caesar salad, crispy polenta croutons, toasted pumpkin seeds,
soft boiled egg, Old Winchester Extra Mature (v*) †..... £9.50

Add grilled chicken £4.00

Steaks

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. *Recommended Medium Rare* **FOR TWO**
*£28 per person

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 (ve*) † £3.50
Sesame roasted carrots, balsamic glaze, whipped feta (v) £3.50
Fricassée of summer vegetables, baby gem lettuce (v) £3.50
Kale Caesar salad, soft boiled egg (v*) † £3.50

Desserts

- Dark chocolate, caramel & hazelnut brownie, vanilla pod ice cream (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

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 10z 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.