



GRILL NIGHT MENU

Small plates + nibbles

Nocellara Olives (gf)	4.95
Homemade Focaccia tapenade, aged balsamic, olive oil	5.95
Yorkshire Charcuterie Board	20.00
Tempura King Prawns tomato & chilli jam, coriander (gfo)	13.95
Confit Vine Tomato burrata, basil, olive oil, aged balsamic	11.95
Watermelon, Feta, Lime, Basil & Mint Salad	9.95
Crispy Welsh Rarebit Croquettes tomato & corn jam	10.95
Crispy Buttermilk Chicken piri piri sauce, spiced slaw	11.95

Burgers

Steak burger served in a brioche bun with cheese, lettuce, onion, tomato, burger sauce & fries (gfo)	17.95
Chicken Burger served in a brioche bun with cheese, lettuce, onion, tomato, burger sauce & fries (gfo)	16.95
Veggie Burger served in a brioche bun with cheese, lettuce, onion, tomato, burger sauce & fries (gfo)	17.95

To share

Dry Aged Tomahawk 1kg £90 | Bavette 500g £50

Served with skinny chips, bacon caesar salad, onion rings, field mushrooms, vine tomatoes, bearnaise sauce, peppercorn sauce, garlic & chilli butter

From the grill

10oz Rib-Eye 36.00 | 8oz Rump Steak 25.95 | 8oz flat Iron Steak 23.95
10oz Pork Chop 17.95 | Butterfly Chicken Breast 21.95

Price includes one side dish & one sauce, please choose from the list below

Sauces 3.50 (all gf)

Creamy Peppercorn | Creamy Mushroom | Red Wine & Blue Cheese
Red Wine & Rosemary | Piri Piri | Chimichurri | Café De Paris Butter
Chilli & Garlic Butter | Caper, Anchovy & Mint Butter | Truffled Roast Garlic Mayo

Sides 5.50

Tomato & Red Onion Salad, Sea Salt & Olive Oil | Rocket & Parmesan Salad
Classic Caesar Salad | Creamy Mash
Chunky Chips | Crispy Beer Battered Onion Rings (gfo)
Char Grilled Tenderstem, Chilli & garlic Butter | Roast Butternut Squash
Truffled Parmesan Skinny Fries **£2 supplement**

If you have a food allergy, intolerance, or coeliac disease – please speak to the staff about the ingredients in your food and drink before you order.