

Restaurant Menu

Restaurant Favourites

Slow cooked orchard pork belly

Bubble and squeak, blackened tenderstem, burnt apple gel and vintage cider jus (GF)

22.50

Pan fried South Indian seabass

Spiced seabass fillet on bombay potatoes served with a light cream masala sauce and flat bread (GFA)

19.95

Vegan steak

Wild mushroom & tarragon vegan steak, roast tomatoes, mushrooms, gourmet chips and vegan red wine gravy

18.95

Ale braised beef short rib

Horseradish mash, roast onion chutney, blackened tender stem broccoli and Olive Tree ale gravy (GF)

24.95

Confit duck leg

Crispy ducks leg, potato gratin, sticky red cabbage, blackened tender stem and red currant jus (GF)

21.95

Steaks

Our grass fed sustainably sourced steaks are dry aged for 28 days and hand cut by our chefs in house, we cook your steak to perfection in foaming butter, thyme and garlic, keep an eye on our dry ager for weekly specials

Ribeye - The inner eye of the flavoursome rib muscles (GFA)

32.50

Rump - A smaller lighter option to the above steaks, packed with the flavour of Rump rump steak and the reduced Fat of fillet

24.95

Pre Ordered Speciality Cuts - 48 hours notice

Tomahawk for two - the king of steaks taken from the centre of the forerib, thick cut, and served on the bone (GFA)

60.00

All of our steaks are served with triple cooked chips, grilled field mushroom, vine tomatoes, dressed shoots and peppercorn sauce

Sides

Parmesan Chips **4.50**, Dressed salad **3.00**, Buttery Mash **3.50**, Buttered Greens **3.50**, Red wine gravy **3.50**, onion rings **5.50**, peppercorn sauce **4.50**, chunky chips **3.50**, fries **3.50**

Menu items may contain, or come into contact with WHEAT, EGGS, NUTS, MILK and other core allergens.

For more information, please speak with a member of the team