

FOR THE TABLE

Padrón peppers (V)	£5.50
Sicilian Nocellara olives (VG)	£3.50
Honey glazed mini chorizo	£6.50
Crispy salt & pepper squid, lime aioli	£8.00



STARTERS

Hummus, chickpea croutons, flatbread (VG)	£6.50
Twice baked Westcombe cheddar souffle, dressed green salad (V)	£9.50
Lemon sole goujons, caper & dill mayonnaise, herb salad	£8.00
Buttermilk chicken, hot sauce, blue cheese mayo	£8.00
Grilled Williams pear & blue cheese salad, toasted pine nuts, endive, rocket (V) (VG on request)	£9.00
Beef short rib on toast, truffle sour cream, garlic crisps	£11.90

STEAKS

All beef is served with fries, watercress
& a choice of Garlic butter / Peppercorn sauce / Chimichurri / Béarnaise

HOUSE STEAKS

280g Ribeye	£29.00
500g Chateaubriand to share	£60.00
200g Flatiron	£18.50

DRY AGED STEAKS
Côte de Bœuf £10.50 (Per 100g)
Please see our boards for cuts

MAINS

Roast chicken Caesar salad, parmesan, croutons, cos, anchovy dressing	£12.50
Grilled Delica pumpkin, aubergine caviar, pearl barley, pomegranate, parsley pesto (VG)	£14.50
Beer battered haddock, fries, tartare sauce, mushy peas, lemon	£15.50
Cotswold White chicken schnitzel, fennel slaw, garlic butter, fries	£17.00
Roast fillet of Cornish cod, chorizo, butter beans, confit tomato, parsley crumb	£19.50
Slow cooked pork belly, Toulouse sausage, puy lentils salsa verde	£16.50
Chuck beef cheeseburger, bacon jam, crispy onions, fries (VG upon request)	£15.00
Beef & ale pie, buttered kale, mashed potato gravy (Mooless option available)	£16.50

SIDES

Rosemary fries (VG)	£4.50	Truffle & parmesan fries	£5.00
Grilled broccoli chilli, garlic, olive oil	£5.00	Leeks 'cacio e pepe' westcombe cheddar, garlic crumb (V)	£6.00
Crispy potatoes, jalapeño cream cheese, dill, sumac	£6.00	Mac & cheese, beef short-rib (to share)	£8.50