

MENU



to start.....

roasted red pepper and harissa hummus, organic flatbread 5
bone marrow & garlic butter flatbread, sumac pickled onion 7

grill

slow-cooked denver, bbq ranchers, smoked pink onions 8
bavette steak, chimichurri 9
tri-tip steak, lemon, garlic 10
onglet steak, horseradish cream 11

veg

griddled courgette, tomato herb dressing, sunflower seeds 7
cornish earlies potatoes, dill, shallot, red wine vinegar 6
heirloom tomato salad, white balsamic, honest oil 8
griddled mushroom, squash puree 8
smoked mac & cheese 8

organic air-fried chips, house mayo 4

+ spicy ranchers gravy 1

+ chimichurri 1

+ truffle oil & Rainton Tomme cheese 2

28 steak burger

100% dry-aged steak patty 10
tomato, onion, seasonal leaves, pickle & house
mayo in handmade organic burger bread.
+ melted grass-fed oglethorpe raclette 2
+ smoked streaky bacon 2

dessert

air-fried brownie, peanut ice-cream, peanut brittle 6
cheese of the day, flatbread, house pickles, chutney 6

digestives

(25ml / 50ml shot)

5 / 9

avallen calvados

laddich single malt

quiquiriqui mezcal

tequila ocho

smoky rum

freya smoked birch