Bread £2 Olives £2.50 Smoked almonds £2.50

STARTERS

Homemade soup of the day with warm bread £6.50

Asparagus spears, parmesan, rocket and poached hen's egg £8

King prawns with garlic butter £9

Chicken liver parfait with toasted brioche and tomato chutney £8

Salmon and prawn fishcake with spinach and grain mustard sauce £7

Crayfish, prawn and guacamole salad with crème fraîche £8

Duck and vegetable salad with sweet chilli and lime dressing £8

SIDES

Fries £3.50
Green beans £3.50
Spinach £3.50
Sautéed mushrooms £3.50
Tenderstem broccoli £3.50
Mashed potatoes £3.50
Rocket & parmesan salad £5
House salad £5
(Mixed leaves, emmental cheese and walnuts with our unique dressing)

CONFIT DUCK LEG

Confit duck leg with goat's cheese mash and green beans

£15

STEAKS

Our steaks are hung in the traditional way and aged for up to 28 days. Served with fries, house salad and your choice of Béarnaise, herb and garlic butter or peppercorn sauce.

FLAT IRON (280g) £21

RIBEYE (280g) £25

SIRLOIN (280g) £26

FILLET (170g) £28

T-BONE (400g) £34

CÔTE DE BOEUF (600g) £39

add KING PRAWN £4

BURGERS

Our classic burgers are prepared by our butchers with prime Scottish beef and a recipe we've been using for more than 40 years, grilled to your taste and served with fries.

£13

add bacon and cheese £2 guacamole £2 stilton £2 mushroom sauce £2 chorizo, cheese and chipotle sauce £2

DOUBLE BURGER add £4 VEGETARIAN £11

THE REST

Roast chicken in garlic and herbs, fries and house salad £14

Cumberland sausages with mash, gravy, red onion relish and green beans £13

Chicken breast in a brioche bun with fries £12

Half rack of lamb served as cutlets with mash and green beans £20

Roast sea bass fillet with crushed potatoes, spinach and tomato and dill cream £15

Grilled salmon with turmeric potatoes, lemon and dill crème fraîche £17

Baked portobello mushrooms with grilled vegetables and goat's cheese with rocket and parmesan salad $\,\mathfrak{L}10\,$

WE ARE HAPPY TO SERVE BURGERS MEDIUM RARE BUT ADVISE OLDER ADULTS, PREGNANT WOMEN AND CHILDREN TO ORDER THEIRS WELL DONE.

THE ABOVE PRICES INCLUDE VAT.

WE WILL ADD AN OPTIONAL 12.5% SERVICE CHARGE WHICH IS PAID DIRECTLY TO OUR STAFF.

CUSTOMER NOTICE - FOOD ALLERGIES AND INTOLERANCE - BEFORE ORDERING

PLEASE SPEAK TO OUR STAFF ABOUT YOUR ALLERGEN REQUIREMENTS.

STEAK FRITES

Pavé rump dry-aged for 35 days, cooked to order with Béarnaise sauce and fries £15

SET LUNCH/ PRE-THEATRE MENU

Two courses £16
Three courses £20
until 7pm

Soup of the day with warm bread

Smoked trout pâté with beetroot and watercress salad

Ham hock, pea and honey terrine with grain mustard mayonnaise

Roast chicken with mash, savoy cabbage, roast parsnips and tarragon jus

Seafood brochette with spinach couscous and tomato dressing

Cumberland sausages with mash, gravy and red onion relish

Butternut squash, goat's cheese and rosemary risotto cakes with rocket and pesto

Warm chocolate brownie with vanilla ice cream

Cinnamon cheesecake

Cornish brie and grapes

SALADS

Chicken and smoked bacon Caesar £13

Crayfish, prawn and guacamole salad with crème fraîche £12

RED	BTL	175ML	375ML	FIZZ
BY THE CARAFE		GLASS	CARAFE	SPARKLING
Ca Momi 'Napa Valley' Cabernet / Merlot / Zinfandel, USA			£19.50	Prosecco Brut Extra Dry Azzillo, Italy £29/£7
Rioja Gran Reserva 'Rioja Alta' Bodegas Ramon Bilbao, Spain			£25	Cava Rosado Reserva Brut, Mont
SOUTH AMERICA				Marcal, Spain £29/£7
a Playa Cabernet Sauvignon, Chile	£25	£6.25	£13	Bluebell Vineyards 'Blanc de Blancs'
Block No.10 Selection Reserve Merlot, Chile S Vino Malbec, Argentina	£28 £30	£7 £7.75	£14.50 £15.50	Vintage Sussex, England £42
aurus 'Patagonia' Pinot Noir, Argentina	£30 £34	£/./J	£13.50	
inca Sophenia Reserve Malbec, Argentina	£40	£10.50	£21	CHAMPAGNE
synthesis Special Release Malbec, Argentina	£65			Mumm Brut Champagne $£55/£12$
JSA, AUSTRALIA, SOUTH AFRICA & NZ				Mumm Rosé Champagne £65/£13.50
Cabernet Merlot, Boatman's Drift, S Africa	£23	£5.75	£12	Bollinger Special Cuvée Champagne £80
hiraz 'New South Wales', Copperstone Creek, Australia	£26	£6.50	£13.50	Laurent Perrier Rosé Champagne £90
inot Noir 'California' Long Barn, USA	£35	00.75	0.10	
adybird 'Stellenbosch' Bordeaux Blend Red, S Africa oaring Meg Pinot Noir, Central Otago, NZ	£37 £42	£9.75 £11.50	£19 £23	
carrig / vieg / mer / ven, cermar clage, r vz	242	211.50	220	
FALY & SPAIN		A =	0.7.7	DEED /CIDED /
Paradosso Nero d'Avola Shiraz, Sicily	£21	£5.25	£11	_ BEER/CIDER/ _
Aontepulciano D'Abruzzo Riserva, Tor del Colle, Italy Barnacha 'Old Vines' Bodegas y Vinedos Monfil, Spain	£25 £26	£6.50	£13.50	CRAFT ALE
rimitivo 'di Salento' Doppio Passo, Italy	£27	£6.75	£13.30 £14	Heineken £4.25 330N
odegas Ramon Bilbao Rioja Crianza, Spain	£29	£7.50	£15	San Miguel £4.25 330A Tiger £4.25 330A
osso di Montepulciano 'Tuscany' Crociani, Italy	£34	£8.75	£17.50	Tiger \$4.25 330N Sol \$4.25 330N
RANCE				Leffe Blonde £4.25 330N
oche de Belanne 'Old Vines' Carignan, Languedoc	£25	£6.25	£13	Bishop's Finger £4.50 500A Meantime London Pale Ale £4.50 330A
Sôtes du Rhône, Domaine Amandine, Rhône	£28	£7	£14.50	Meantime London Pale Ale £4.50 330 Meantime London Pale Ale £5.00 500 Meantime London Pale Ale
Château Sauman, Côtes de Bourg, Bordeaux Cahors 'Malbec' Cuvée Prestige, South West	£32 £37	£8.25	£16.50	Brooklyn Lager £4.50 355N
Crozes Hermitage, Ferraton Père et Fils, Rhône	£37 £43			Doom Bar £5.00 500N Vedett White £4.75 330N
Château La Croix Fourney, Grand Cru St Emilion	£48			Vedeti IPA \$5.00 330A
				Wyld Wood Organic Cider \$5.00 500A
WHITE —	- BTL	1 <i>75</i> ML	375ML	Aspall's Premier Cru £5.00 330A Rekorderlig Strawberry and Lime £5.00 500A
* * I II I L	DIL	GLASS	CARAFE	Old Mout Kiwi and Lime \$5.00 500N
BY THE CARAFE				
Sancerre Blanc 'Longues Fines' André Neveu, Loire Gavi di Gavi, Cà da Bosio, Italy			£22 £22.50	
			£22.50	
RANCE	600			
a Loupe Grenache Blanc, Vin de Pays Noulin d'Argent, Chardonnay, Loire	£22 £26			FEATURED
etite Abbaye, Sauvignon Blanc, Loire	£27	£6.75	£14	COCKTAIL
cpoul de Pinet 'Sel et de Sable', Languedoc	£28	£7	£14.50	
Nacon Blanc Villages, Domaine Luquet, France	£37 £45	£12.50	£24.50	ESPRESSO MARTINI Vodka, Kahlua, espresso shot, vanilla
hablis, Domaine Alain Gautheron, Burgundy	£4J	±1∠.JU	±∠4.JU	$\mathfrak{L}9$
IEW WORLD				
acksberg Estate Chenin Blanc, South Africa	£24	£6	£12.50	
Pewetshof Unoaked Chardonnay, South Africa Vairau River 'Marlborough' Sauvignon Blanc, NZ	£29 £32	£7.25 £8.25	£15 £16.50	
auvignon Semillon 'Rampant White' Margaret River, Australia	£32 £38	£∪.∠J	æ1U.JU	\A/ □
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TALY & SPAIN	001	CE OE	C 1 1	RECOMMEND
l Zafiro Extremadura Blanco, Spain Ca' Luca Pinot Grigio del Veneto, Italy	£21 £23	£5.25 £5.75	£11 £12	Our flat iron steak served medium
iento Aliseo 'Biodynamic' Viognier, Spain	£26	£6.50	£13.50	rare with a carafe of Cabernet
ianco di Custoza, 'Trebbiano & Garganega' Gorgo, Italy	£28	£ 7	£14.50	Merlot, Boatman's Drift
Ilbarino 'Rias Baixas' Condes de Albarei, Spain	£34	£8.75	£17.50	
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ROSÉ	_ BTL	1 <i>75M</i> L GLASS	375ML Carafe	
Barco Pinot Grigio Rosé, Italy	£23	£5.75	£12	
intu Maule Valley Rosé, Chile	£23 £26	£5.75 £6.50	£12 £13.50	
Château Paradis Provence Rosé, France	£32	£8.25	£16.50	PRICES INCLUDE VAT. WE WILL ADD AN OPTIONAL 12.5% SERVICE CHARGE WHICH IS PAID DIRECTLY TO OUR STAFF.
				WINES BY THE (175ML) GLASS ARE 12-15% ABV, SPIRITS (25ML) 37.5-40% ABV. CHAMPAGNE AND PROSECCO ARE SERVED IN 125ML GLASSES. ALL OUR POURING WINES ARE AVAILABLE IN
				125ML MEASURES.