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## STARTERS

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**GLOBE ARTICHOKE**  
hot butter or vinaigrette **£8**

**DEVILLED WHITEBAIT**  
dill mayonnaise **£8**

**BURRATA**  
warm tomatoes, salsa verde **£10**

**FISH FINGERS**  
tartare sauce **£9**

**COURGETTE FRITTERS**  
parmesan **£5**

**SMOKED MACKEREL PÂTÉ**  
grilled bread **£7.50**

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## BEEF

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### CHEF CUTS

**CHATEAUBRIAND**  
head of the whole fillet,  
soft & luxurious **£3.25/oz**

**PORTERHOUSE**  
sirloin & fillet on a thick  
t-shaped bone **£1.95/oz**

**CÔTE DE BOEUF**  
ribeye on the bone **£2/oz**

**DOUBLE ENTRECÔTE**  
cut where rib meets loin **£1.90/oz**



### SINGLE CUTS

**RIBEYE (10oz) £27**  
**CENTRE CUT FILLET (8oz) £30**  
**SIRLOIN (10oz) £25**

all steaks served with béarnaise,  
beef dripping fries,  
red skinned mash or green salad

**BLACK ANGUS BURGER**  
10oz steak burger minced with chilli, onion,  
garlic & capers **£17**

**CLASSIC HAMBURGER**  
4oz patty stacked with dill pickle, iceberg &  
steak sauce mayo **single / double £11/14**

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## CLASSICS

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**CHARGRILLED CORNFED  
CHICKEN BREAST**  
béarnaise, fries **£15**

**ROAST CORNISH COD**  
steamed broccoli, salsa verde **£17**

**CHARGRILLED TUNA**  
avocado, tomato & red onion salsa **£16**

**PEPPERED STEAK SALAD**  
fillet steak, spring onion, warm tomatoes,  
salsa verde **£16**

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## SPUDS

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**BEEF DRIPPING FRIES**  
**RED SKINNED MASH**  
**GRILLED SWEET POTATO**  
all **£4**

## VEGETABLES

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**STEAMED BROCOLLI**  
lemon butter

**CREAMED SPINACH**  
**THICK CUT ONION RINGS**

**GARLIC GREEN BEANS**

**RATATOUILLE**

**BUTTER LETTUCE**  
avocado

all **£4.50**

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## JUG OF SAUCE

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**BÉARNAISE**  
**SALSA VERDE**  
**PEPPERCORN**

all **£3**

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**WINE** 125ml / bottle

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**WHITE**

<b>HOUSE</b> France	£5/20
<b>PICPOUL DE PINET</b> 2016, France	£5.75/28
<b>SAUVIGNON BLANC</b> 2015/16, L'Enclos Caillou, France	£6/29
<b>ALBARIÑO XARELLO CHARDONNAY</b> 2016, Anima de Raimat, Spain	£6.25/32
<b>PINOT GRIS</b> 2014, Stopham Estate, Pulborough, Sussex	£7.25/38
<b>CHABLIS</b> 2015, Domaine Defaix, France	£7.50/40
<b>RIESLING</b> 2014, Domaine Trimbach, Alsace	£44
<b>CLOUDY BAY</b> 2016, Sauvignon Blanc, NZ	£8.75/45
<b>PULIGNY-MONTRACHET</b> 2013, Domaine Pernod-Belicard, France	£65

**ROSE**

<b>PROVENCE ROSE</b> 2015/16, Château Paradis, France	£6.25/30
<b>HUSH HEATH ESTATE</b> 2016, Kent	£36

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**10<sup>0z</sup> MARTINIS**

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<b>CHILLI</b> Stoli vanilla vodka, chilli, passion fruit, sugar syrup	£12
<b>LYCHEE</b> vodka, gin, lychee juice, ginger, lemongrass	£12
<b>CUCUMBER &amp; MINT</b> gin, fresh cucumber, mint, pressed apple juice	£12
<b>ENGLISH SPARKLING PEAR</b> pear vodka, elderflower, Nyetimber	£12
<b>PORN STAR</b> passoa, vanilla, peach vodka, peach & passion fruit purée, a shot of champagne	£12
<b>WHISPERING TED</b> vodka, Krupnik, lemon, pressed apple	£12

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**BEER** pint

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<b>HEINEKEN</b>	£5.40
<b>COAST TO COAST PALE ALE</b>	£5.50
<b>BIRRA MORETTI</b>	£5.50
<b>GUEST BEERS</b>	see board

**RED**

<b>HOUSE</b> France	£5/20
<b>CABERNET SAUVIGNON</b> 2016, Ajaya, South Africa	£5.50/26
<b>CABALETTA</b> 2015, Rosso Delle Venezie, Italy	£5.75/29
<b>CÔTE DE BROUILLY</b> 2014, Beaujolais, France	£6.75/36
<b>PINOT NOIR</b> 2014, James Bryant Estate, USA	£7.75/36
<b>RIOJA</b> 2013, Bodegas Valseranno Crianza, Spain	£7.50/38
<b>CÔTES DU RHÔNE VILLAGES</b> 2014, Bramadou, France	£8/40
<b>SAURUS MALBEC</b> 2013, Patagonia, Argentina	£8.50/46
<b>CABERNET SAUVIGNON MERLOT</b> 2008, THE BULL TRADER, Reschke Vineyards, Coonawarra	£48
<b>MARGAUX DE BRANE</b> 2012, Maison Sichel, France	£9.50/54
<b>MARGAUX DE BRANE (1.5L)</b> 2012, Henri Lurton, Brane-Cantenac, France	£100
<b>RIBERA DEL DUERO CRIANZA</b> 2014, Pesquera Tinto, Alejandro Fernandez, Spain	£55
<b>PINOT NOIR</b> 2015, Domaine Charles Audouin, AC Bourgogne, France	£59
<b>PINOT NOIR</b> 2014, Marion's Vineyard, Schubert, NZ	£60
<b>POMEROL</b> 2012, Domaine de Compostelle, France	£65
<b>GRAMERCY CELLARS SYRAH</b> 2012/13, Washington, USA	£70
<b>CHÂTEAU BATAILLEY</b> 2009, Grand Cru Classé, Pauillac, France	£125

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**SPARKLING** 125ml / bottle

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<b>NYETIMBER</b> Classic Cuvée MV Brut, West Sussex, England	£11/55
<b>VEUVE CLICQUOT</b> Yellow Label NV, Reims, France	£12/60
<b>VEUVE CLICQUOT ROSÉ</b> NV, Reims, France	£70
<b>PROSECCO SPUMANTE</b> extra dry, La Tordera Alne, NV, Italy	£8/35