
STARTERS

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

DEVILLED WHITEBAIT
dill mayonnaise **£8**

FIELD MUSHROOM
goats cheese, salsa verde **£10**

FISH FINGERS
tartare sauce **£9**

COURGETTE FRITTERS
parmesan **£5**

SMOKED MACKEREL PÂTÉ
grilled bread **£7.50**

BEEF

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**

CLASSICS

**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**

SPUDS

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

VEGETABLES

STEAMED BROCCOLI
lemon butter

CREAMED SPINACH
THICK CUT ONION RINGS

GARLIC GREEN BEANS

RATATOUILLE
BUTTER LETTUCE

avocado
all **£4.50**

JUG OF SAUCE

BÉARNAISE
SALSA VERDE
PEPPERCORN

all **£3**

WINE 125ml / bottle

WHITE

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

ROSE

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

10^{0z} MARTINIS

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

BEER pint

HEINEKEN	£5.40
COAST TO COAST PALE ALE	£5.50
BIRRA MORETTI	£5.50
GUEST BEERS	see board

RED

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

SPARKLING 125ml / bottle

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