



Starters

Traditional Cullen Skink £7.95

Served with a Cave Aged Cheddar Muffin

Smooth Chicken Liver Parfait £8.95

*Orange and Basil Butter, Cranberry Compote,
Toasted Brioche*

Hot Smoked Salmon £8.95

*Smoked In-House, Served with Black Pepper Oatcakes,
Chive Cream Cheese and Candied Lemon*

Beef Satay £9.95

*Strips Of Fillet Steak, Creamy Peanut Sauce and
Chargrilled Yoghurt and Coriander Flatbread*

North Sea Crab Cake £10.50

*North Sea Crab Cake Topped with Panko Breadcrumbs,
Pan Fried with Fresh Lobster Bisque*

Goats Cheese and Chive Bon-Bons £8.95

*Rocket and Watercress Salad, Sun blushed Tomato
Dressing*

King Prawn Cocktail £9.95

*Steamed King Prawns, Black Pepper and Lime
Mayonnaise with Salted Iceberg and Toast*

Please see a member of the Waiting Staff to find out Today's Specials

All prices include VAT

*A discretionary 10% Service Charge will be included
for all parties of 5 or more people*

Main Courses

Surf and Turf

Steak of your choice accompanied by:

Half Lobster £POA

Langoustine Tails £12.95

Roasted with lemon or garlic butter

Locally Fresh Caught Lobster £POA

*Split and grilled with lemon and chive butter
with a baked potato and rocket and watercress salad*

Chateaubriand – cut to size

*Cut from the most tender beef Tenderloin and
slowly roasted, served with tomato, mushroom,
onion rings and Dauphinoise potatoes*

9 oz for 1 person £35.95

18 oz for 2 sharing £65.95

Prime Rump Burger £15.95

*8oz Hand Cut Rump Burger, mustard mayo,
onion rings, Steak Fries and Salad*

Add Blue Cheese £1.95

Marinated Corn Fed Chicken £18.95

*Lemon, Thyme and Garlic Chicken,
Spring Onion Mash, Buttered Baby Carrots*

Wild Mushroom and Asparagus Risotto £17.95

*Creamy Risotto, Poached Duck Egg
& Fresh Truffle*

Slow Roasted Lamb Shank £22.95

*Cabbage and Bacon Mash, Minted Peas,
Roasting Juices*

Fish of the Day £POA

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STEAKS

All indicated CUTS are priced at the standard size and may be cut to order a desired weight.*

20 oz MASSIVE T-BONE £39.95

10 oz VEAL RIBEYE on the bone £29.95

7 oz PRIME FILLET* £22.95

10 oz TRIMMED SIRLOIN* £23.45

10 oz CHOICE RIB EYE* £21.95

8 oz WAGYU RIBEYE* £53.95

8 oz NEW YORK PRIME STRIP* £22.95

US prime Angus beef grain fed, finished on corn

8 oz RUMP Tournedos* £15.95

Please note that whilst we are happy to cook steaks to your preference, we cannot cook the Rump more than Med-Rare.

Sauces

Cracked Black Pepper & Whiskey £1.95

Blue Cheese and Port £1.95

Béarnaise £1.95

Classic Diane £1.95

**Classic Garnish of Flat Cap Mushroom,
Tomato and Steak Fries £5.95**

Sides:

Steak Fries £2.95

Baked Potato £2.95

Mashed Potatoes £2.95

Dauphinoise Potatoes £2.95

Mushrooms and/or Onion Rings £2.95

Seasonal Vegetables £3.95

Mixed Salad £3.95

Caesar Salad £3.95

Wild Rocket and Parmesan Salad £3.95

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Desserts

Baked New York Cheesecake <i>Served with Blueberry and Lemon Compote</i>	£6.95
Sticky Toffee Pudding <i>Hot Toffee Sauce, Vanilla Ice Cream</i>	£6.95
Profiteroles <i>White and Dark Chocolate, Baileys Cream, Fudge Sauce</i>	£6.95
Baked Alaska <i>Individually Baked Apricot and Vanilla Alaska's with flaming Orange Liquor</i>	£8.95
Choice Selection of Three Cheeses <i>Strathdon Blue, Bleau d'Auvrgne, Wooky Cave Cheddar, Cornish Brie, Reblochon, Goat Cheese Hand-made oatcakes, fruit chutney, celery and grapes</i>	£8.95
Home-made Ice Cream 3 Scoops,	£6.95
Home-made Sorbets 3 Scoops,	£6.95
Teas or freshly brewed Coffees	<i>from</i> £2.50

Dessert Wines

Eclat Botrytis Semillon 2007, Valdeviso, Chile <i>Elegant and complex with notes of stone fruit, citrus marmalade, ripe peaches and apricots</i>	75 ml	£4.95
Le Passule 2008, Librandi, Calabria, Italy <i>Aromatic & unctuous, dried fruit and grapey aromas. Lovely spicy fruit, well-balanced acidity and an attractive creamy soft finish.</i>	50 ml	£6.75
Vidal Ice-wine, Peller Family Estates, Canada <i>Displays rich tropical aromas of papaya, mango and apricot. Bold fruit flavours balanced with fine acidity caress the palate and conclude with an exquisite silky finish.</i>	50 ml	£9.95

Ports

Krohn Port Colheita 2001 <i>Rich and luscious on the nose, with fruit cake, blackcurrant, a hint of marzipan and stewed damson. Velvety smooth and unctuous on the palate, with a rounded mouthfeel and great balance between acidity and richly fruited sweetness.</i>	50 ml	£8.50
Noval Late Bottled Vintage 2006 <i>Ripe red fruits notes combined with dark chocolate hint and highlights of prunes, this is a great easy-drinking Port with soft tannins and drying, warm finish</i>	50 ml	£4.50